Lovable Character Cakes

Debbie Brown

Contents

Introduction *6*

Basic Recipes & Techniques *8*

Cake Quantities Chart *12*

CAKE DESIGNS

FIREMAN SAM™ *14*

THE FLOWER FAIRIES™ *19*

THE WOMBLES™ *24*

MY LITTLE PONY *28*

DENNIS & GNASHER™ *32*

KIPPER™ *36*

GARFIELD *40*

LITTLE MISS™ *43*

SONIC™ THE HEDGEHOG *47*

BRAMBLY HEDGE™ *51*

BANANAS IN PYJAMAS™ *56*

SUPER MARIO™ *60*

WALLACE & GROMIT™ *64*

GROMIT™ *69*

RUGRATS® *72*

RUPERT™ *77*

BABAR™ *80*

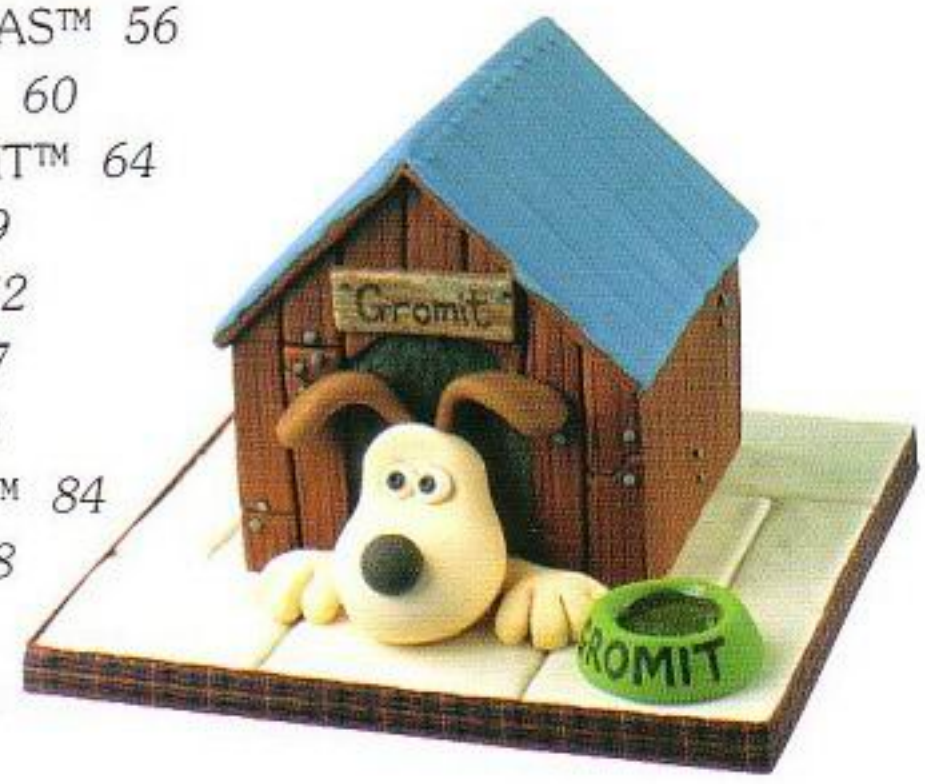
SESAME STREET™ *84*

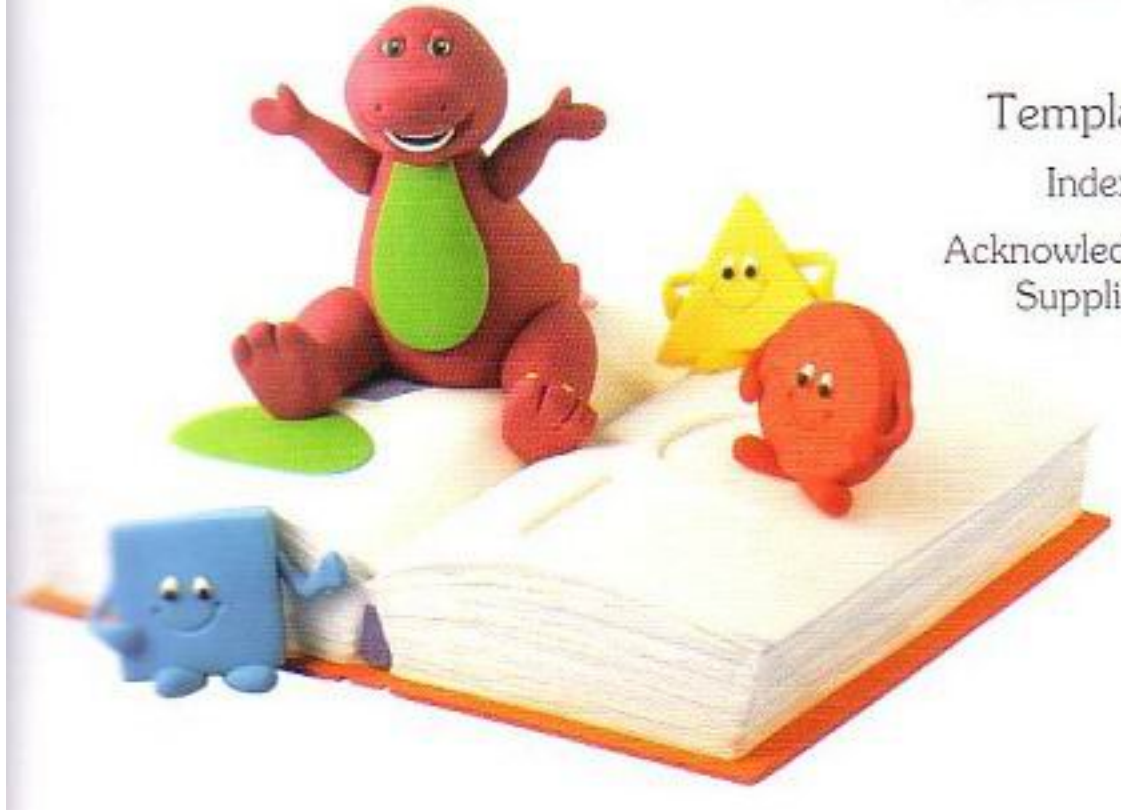
BARNEY™ *88*

Templates *91*

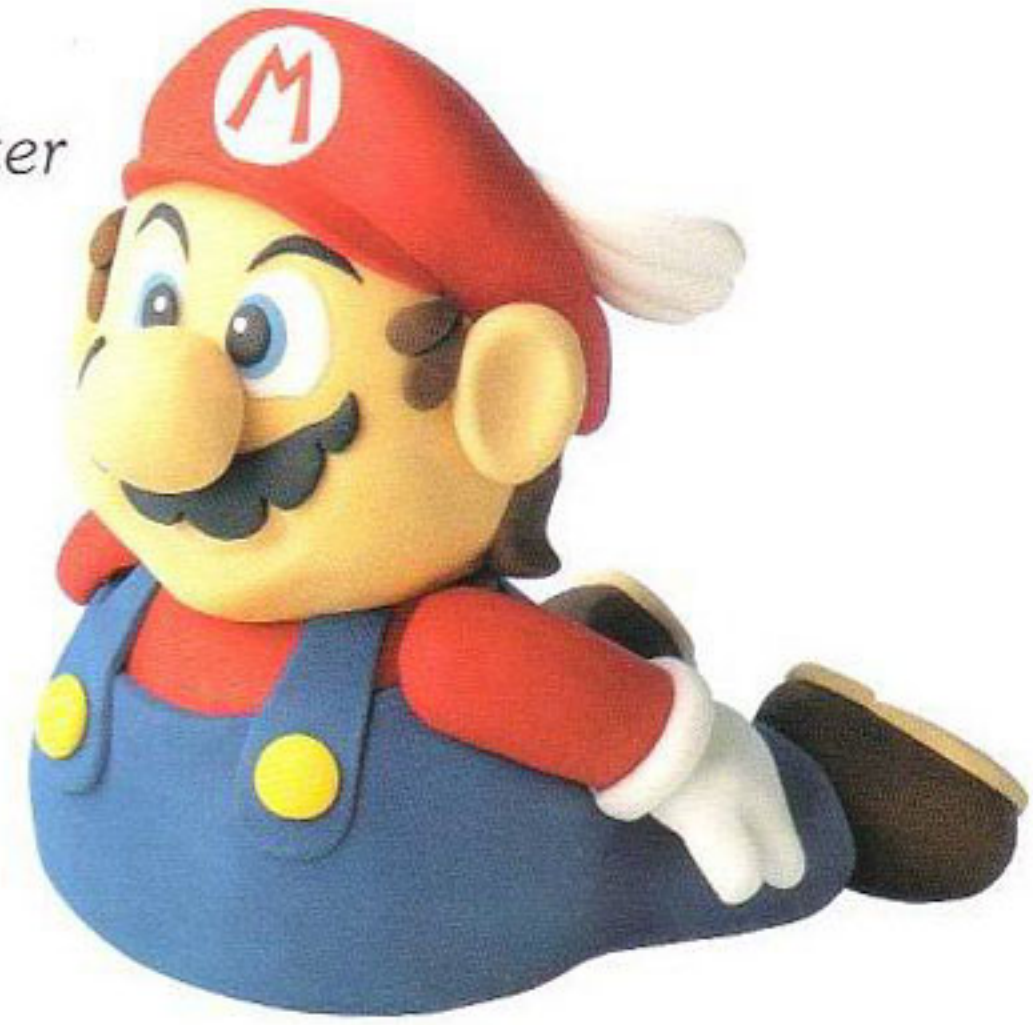
Index *95*

Acknowledgements & Suppliers *96*





Introduction



Following the phenomenal success of *Favourite Character Cakes*, shown on page 96, I felt that a collection of lovable characters would be just as popular and a big hit with children and adults alike.

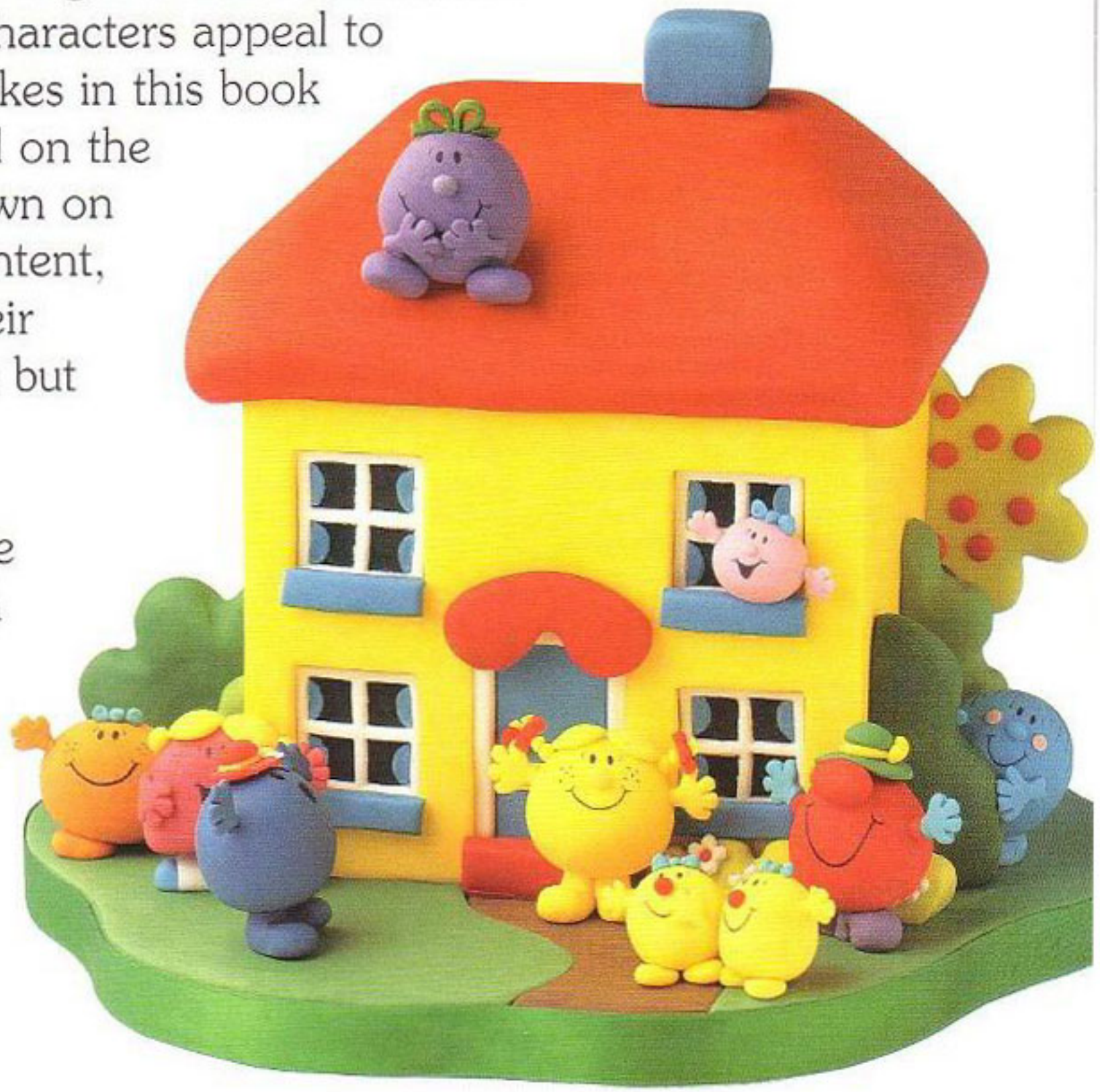
Many people want to see their own particular favourite character and when *Favourite Character Cakes* was published I was often asked 'But where is Rupert?', or 'How could you leave out Sesame Street?' Hopefully, this new collection of cakes will fill the gap.

From timeless Rupert Bear, the delightful Flower Fairies and lovable Barney, to gorgeously cute Kipper, there is a character for everyone, including cakes for the young at heart who remember their own favourites the first time round.

Children just adore the characters they see everywhere around them. They become their friends in toys, videos and books. Many will not go to bed without their favourite character toy to cuddle up to at bedtime.

Of course, the bright colours associated with many characters appeal to children. Some cakes in this book have been painted on the surface, to cut down on food colouring content, but remember, their special day comes but once a year.

A birthday cake themed on a favourite lovable character will make someone's birthday a special memory, forever.



Debbie Bruno

Basic Recipes & Techniques

These simple recipes are suitable for making any of the cakes in this book. Together with the helpful section on Techniques that follows, they will guarantee good results.

Basic Recipes

MADEIRA SPONGE CAKE

The secret of successful novelty cake-making is to start with a firm, moist cake that can be cut and shaped without crumbling. A Madeira recipe is a good choice and can be flavoured to give variety.

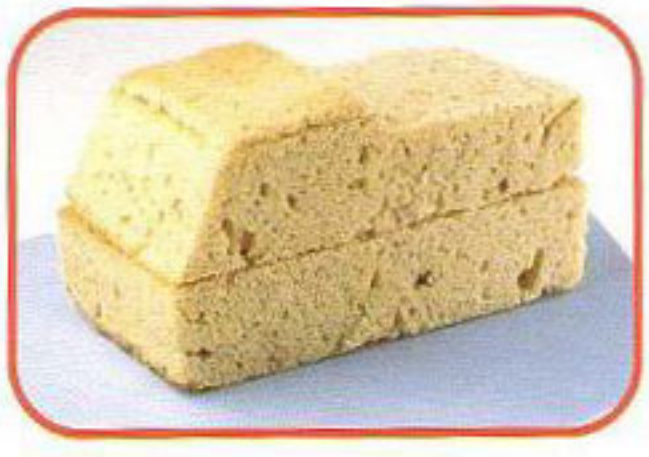
To make a Madeira cake suitable for any of the designs in this book, first grease and line the required bakeware (see the chart on pages 12–13), then follow the steps below. For ingredients, see pages 12–13.

1 Preheat the oven to 160°C (325°F) Gas 3. Sift the two types of flour together into a bowl.

2 Put the soft margarine and caster (superfine) sugar together in a large mixing bowl, and beat until the mixture is pale and fluffy.

3 Gradually add the eggs, one at a time, with a spoonful of the flour, beating well after each addition. Beat in any flavouring required (see right).

4 Fold the remaining flour into the mixture.



5 Spoon the mixture into the bakeware. Make a dip in the top with the back of the spoon.

6 Bake in the centre of the oven until a skewer inserted in the centre comes out clean (see chart for approximate time).

7 Leave to cool for 5 minutes, then turn out on to a wire rack and leave to cool completely. When cold, store in an airtight container until ready to use.

Flavourings

Vanilla Add 1 teaspoon vanilla essence to every 6-egg mixture.
Lemon Add the grated rind and/or juice of 1 lemon to every 6-egg mixture.
Chocolate Add 2–3 tablespoons unsweetened cocoa powder mixed with 1 tablespoon milk to every 6-egg mixture.
Almond Add 1 teaspoon almond essence and 2–3 tablespoons ground almonds to every 6-egg mixture.

SUGARPASTE

For convenience, I recommend using ready-made sugarpaste (rolled fondant), which is of high quality and easily available from cake decorating suppliers and supermarkets. However, if you prefer to make your own, use this simple recipe.

Makes 625g (1¼lb)
1 egg white
2 tablespoons liquid glucose
625g (1¼lb) icing (confectioners') sugar
a little white vegetable fat (shortening), if required

1 Put the egg white and liquid glucose into a bowl.

2 Sift the icing sugar into the bowl, a little at a time, stirring until the mixture thickens.

3 Turn out on to a surface dusted with icing sugar and knead the paste until smooth and pliable. If the paste is a little dry and cracked, knead in a little white fat.

4 Put immediately into a polythene bag, or wrap in cling film (plastic wrap), and store in an airtight container.

BUTTERCREAM

As well as making a delicious filling between layers of cake, a thin coat of buttercream spread all over the cake fills any small gaps and provides a smooth surface on which to apply the sugarpaste (rolled fondant). Buttercream can also be flavoured.

Makes about 500g (1lb)
125g (4oz/½ cup) butter, softened, or soft margarine
1 tablespoon milk
375g (12oz/2½ cups) icing (confectioners') sugar, sifted

1 Put the butter or soft margarine in a bowl.

2 Add the milk and/or any flavouring (see below).

3 Sift the icing sugar into the bowl, a little at a time, beating well after each addition, until all the sugar is incorporated and the buttercream has a light, creamy texture.

4 Store the buttercream in an airtight container until required.

Flavourings

Vanilla Add 1 teaspoon vanilla essence.
Lemon Replace the milk with fresh or concentrated lemon juice.
Chocolate Mix the milk and 2 tablespoons unsweetened cocoa powder to a paste and add to the mixture.
Coffee Mix the milk and 1 tablespoon instant coffee powder to a paste and add to the mixture.

ROYAL ICING

Makes about 280g (9oz)
1 egg white
250–280g (8–9oz/1¾ cups) icing (confectioners') sugar, sifted

1 Put the egg white in a bowl and add 280g (9oz) icing sugar a little at a time, mixing well after each addition.

2 Sprinkle the gum tragacanth over the top and put aside for about 10 minutes.

3 Turn the mixture out on to a surface and knead in the remaining icing sugar.

4 Double wrap in polythene or cling film (plastic wrap) and store in an airtight container until required.

1 Put the egg white in a bowl. Beat in the icing sugar, a little at a time, until the icing is firm and glossy, and forms peaks when the spoon is pulled out.

2 Cover the bowl with a damp cloth for a few minutes before use.

PASTILLAGE

When pastillage icing is rolled out and left to dry, it dries so hard it 'snaps' when broken. It will not bend or lose its shape when dry and resists moisture, although extremely damp conditions will affect it.

When using pastillage, you have to work quite quickly as it forms a crust soon after being exposed to the air. It is therefore unsuitable for modelling unless you mix it 50/50 with sugarpaste (rolled fondant).

Pastillage can be obtained in high-quality powder form from cake decorating suppliers, but this recipe is very simple.

Makes about 375g (12oz)
1 egg white
345g (11oz/2¾ cups) icing (confectioners') sugar, sifted
2 teaspoons gum tragacanth (see page 10)

1 Put the egg white in a bowl and add 280g (9oz) icing sugar a little at a time, mixing well after each addition.

2 Sprinkle the gum tragacanth over the top and put aside for about 10 minutes.

3 Turn the mixture out on to a surface and knead in the remaining icing sugar.

4 Double wrap in polythene or cling film (plastic wrap) and store in an airtight container until required.

PETAL PASTE

Petal (or flower) paste produces very fine results and, as its name suggests, is ideal for making flowers and leaves, such as those on the Flower Fairies cake, for example. It can be bought ready-made from cake decorating suppliers (either direct or by mail order), or you can make your own as follows.

Makes about 500g (1lb)
5 teaspoons cold water
2 teaspoons powdered gelatine
500g (1lb/3 cups) icing (confectioners') sugar, sifted
3 teaspoons gum tragacanth (see page 10)
2 teaspoons liquid glucose
3 teaspoons white vegetable fat (shortening)
1 medium egg white

1 Mix the water and gelatine together in a small heatproof bowl and leave to stand for 30 minutes. Sift the icing sugar and gum tragacanth into the bowl of an electric mixer and fit the bowl to the machine.

2 Place the bowl with the gelatine mixture over a saucepan of hot water and stir until the gelatine has dissolved. Warm a teaspoon in hot water, then measure out the liquid glucose (the heat should help ease the glucose off the spoon). Add the glucose and white fat to the gelatine mixture, and continue to heat until all the ingredients have melted and are thoroughly mixed together.

3 Add the dissolved gelatine mixture to the icing sugar, along with the egg white. Fit the beater to the machine and turn it on at its lowest speed. Beat until mixed, then increase the speed to maximum and continue beating until the paste is white and stringy.

Tip

Slightly dampen your fingers when making flowers with petal (or flower) paste. This will prevent them drying before you have finished making them.

4 Remove the paste from the bowl and rub a thin layer of white fat over it to prevent the surface drying out. Place in a polythene bag and store in an airtight container. Allow the paste to rest and mature for at least 12 hours before using it.

SUGAR GLUE

To stick sugar pieces together, a sugar glue is required. Water can be used, but it is usually not quite strong enough to stick the pieces securely. Egg white makes a very good glue, as does royal icing; alternatively, a glue made from gum arabic is popular. Mix 1 teaspoon gum arabic powder with a few drops of water to make a thick paste. Store in an airtight container in the refrigerator.

To stick sugar pieces together successfully, only slightly dampen the paste surface with sugar glue, using a fine paintbrush. If you apply too much, your modelled piece may slide out of place. Gently press in position, holding for a few moments. If necessary, small pieces of foam sponge can be used to support glued pieces until they are dry and securely stuck.

MODELLING PASTE

Modelling paste is sugarpaste (rolled fondant) with a gum additive. When the gum is incorporated, it makes the paste firm but pliable so it is easier to work with. Items modelled from modelling paste will dry harder and also keep their shape.

A natural gum called gum tragacanth, which is widely used in the food industry, is usually used to make modelling paste. A man-made alternative called carboxy methyl cellulose (CMC) is cheaper than gum tragacanth and also goes further.

However, if you do not want to make your own modelling paste before embarking on the projects in this book, there are some ready-made modelling pastes available that give good results. Even more useful, they can be obtained pre-coloured.

All items are available from cake decorating suppliers.

Makes about 500g (1lb)
2 teaspoons gum tragacanth
500g (1lb) sugarpaste (rolled fondant)

1 Put the gum tragacanth on a work surface and knead it into the sugarpaste.

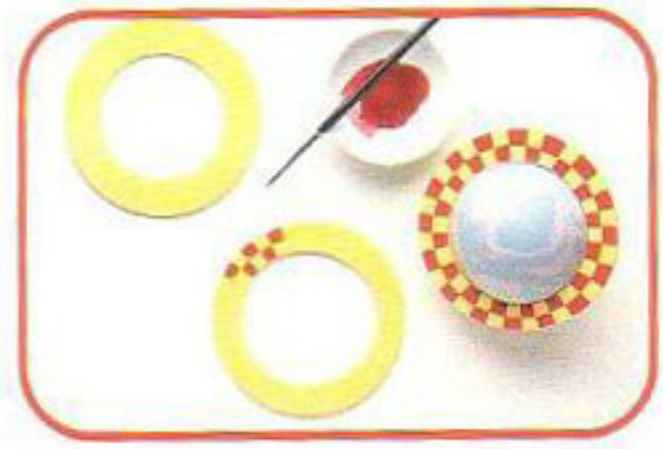
2 Double wrap the modelling paste in polythene or cling film (plastic wrap) and store in an airtight container for at least an hour before use.

Techniques

PAINTING ON SUGAR

Colour strengths

You can dilute food colouring pastes with cool boiled water. The amount of water added dictates the strength of the colour achieved. For a really pale, watercolour effect, dilute the colouring until very pale and transparent. For a stronger colour, only add a few drops of water until the food colouring paste is liquid enough to paint with.



Applying colour

When painting on sugar, the brush must be kept only slightly damp to avoid paint running or even the sugar melting. Blot excess liquid from the paintbrush using a dry cloth or some absorbent kitchen paper. If you are nervous about painting, practise on a sheet of plain paper first. Remember, any painted mistakes on sugar can be removed with a damp cloth.

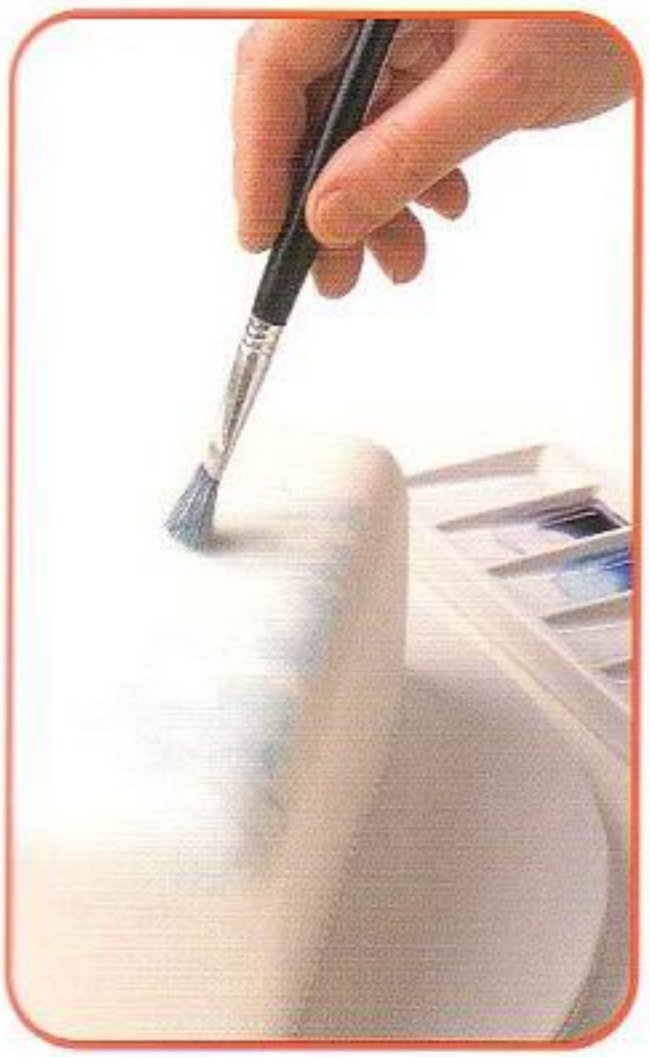
If a strong, solid colour is required, apply two to three thin coats, letting each coat dry thoroughly before applying the next. Keep brushstrokes to a minimum so the coat underneath doesn't begin to lift.

Mixing colours

To make a different shade of one colour, you can add a minute amount of another colour, e.g. if you have a basic green and want a bright grass green, add a touch of yellow. Likewise, if you are using basic green and you want a dark, muddy leaf green, add a touch of brown. Experimenting is part of the fun of painting on sugar, but if you are nervous about mixing your own colours, use different shades of the same colour from the vast range of food colouring pastes available.

Stippling

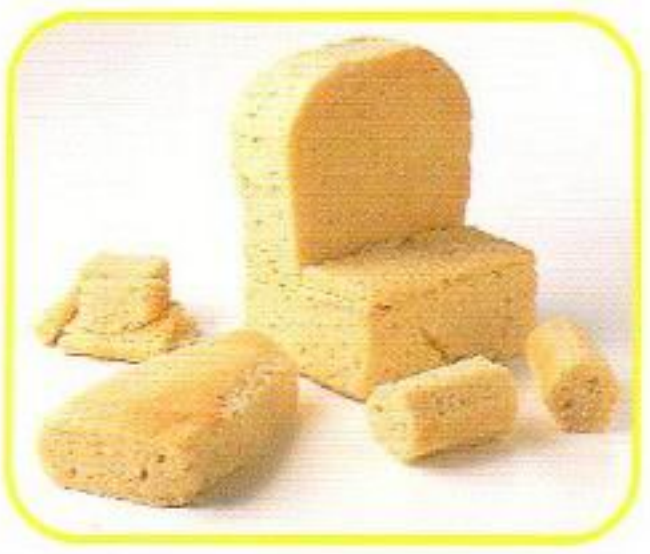
Stippling food colouring on to paste is a simple, effective and controllable method of adding colour. Preferably use a medium-sized, firm bristle paintbrush and only collect a little diluted food colouring on to the tip. Blot excess liquid off the brush with a cloth or absorbent kitchen paper, then repeatedly dot over the surface of the paste, keeping the paintbrush vertical.



SUGAR STICKS

Sugar supports for models can be made from leftover modelling paste, or preferably pastillage (see page 9). Roll thin sticks or cut strips of paste in different lengths (roughly 5–7.5cm/2–3 inches) and leave to dry thoroughly before use. To support your modelled figures, insert a sugar stick down into the body, then gently push on the head, using sugar glue to secure. An alternative to sugar stick supports are lengths of raw dried spaghetti. Never use cocktail sticks (toothpicks) as supports; they are sharp and could cause injury.

SHAPING CAKES



Cake sculpting

To sculpt cake into different shapes, use a sharp, serrated knife. Cut a little at a time, shaving off small pieces until you have the required shape. If you shave off more than you need, pieces can be stuck back on with a little buttercream, but take care not to do this too much as it may cause the sugarpaste to slip when applied.

Watch your modelled figures come to life at the end of each stage of painting.

Balance

When building up a high cake, make sure each layer is completely straight and that the cake is perfectly balanced. If part of the cake is left only slightly uneven it will look much worse when covered with sugarpaste, and may cause the cake to lean.

MAKING HANDS

Model a teardrop of paste, then flatten slightly. Make a cut for a thumb on one side and pull it down a little, out of the way. Next, make three straight cuts along the top for the fingers, not quite as deep as the thumb. Twist each finger to lengthen and round off the end. Put the modelled hand in your palm, palm side up, then press gently on the centre, pulling downwards towards the wrist. This will give the hand a natural curve.

Tip

For natural-looking fingernails, press the end of a piece of raw dried spaghetti into the tip of each finger to indent.

FIREMAN SAM™

Children's hero Fireman Sam always likes to keep his fire engine, Jupiter, bright and clean.

MATERIALS

23cm (9 inch) square cake (see page 13)
30cm (12 inch) hexagonal cake board
75g (2½oz) pastillage
1.2kg (2lb 6½oz) sugarpaste (rolled fondant)
375g (12oz) buttercream
440g (14oz) modelling paste
30g (1oz) very soft royal icing
black, dark blue, red, flesh, brown, yellow and white food colouring pastes
cool boiled water
sugar glue

EQUIPMENT

large and small rolling pins
sharp knife
ruler
5mm (¼ inch) and 2.5cm (1 inch) square cutters
1cm (½ inch), 2.5cm (1 inch) and 4cm (1½ inch) circle cutters
cocktail sticks (toothpicks)
fine paintbrush
cake smoother
card for templates
bone tool
pieces of foam
paper piping bag

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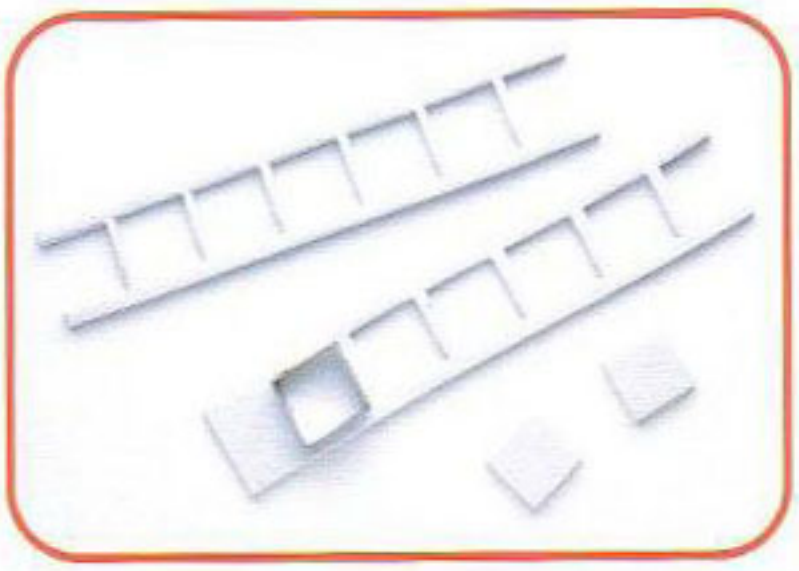


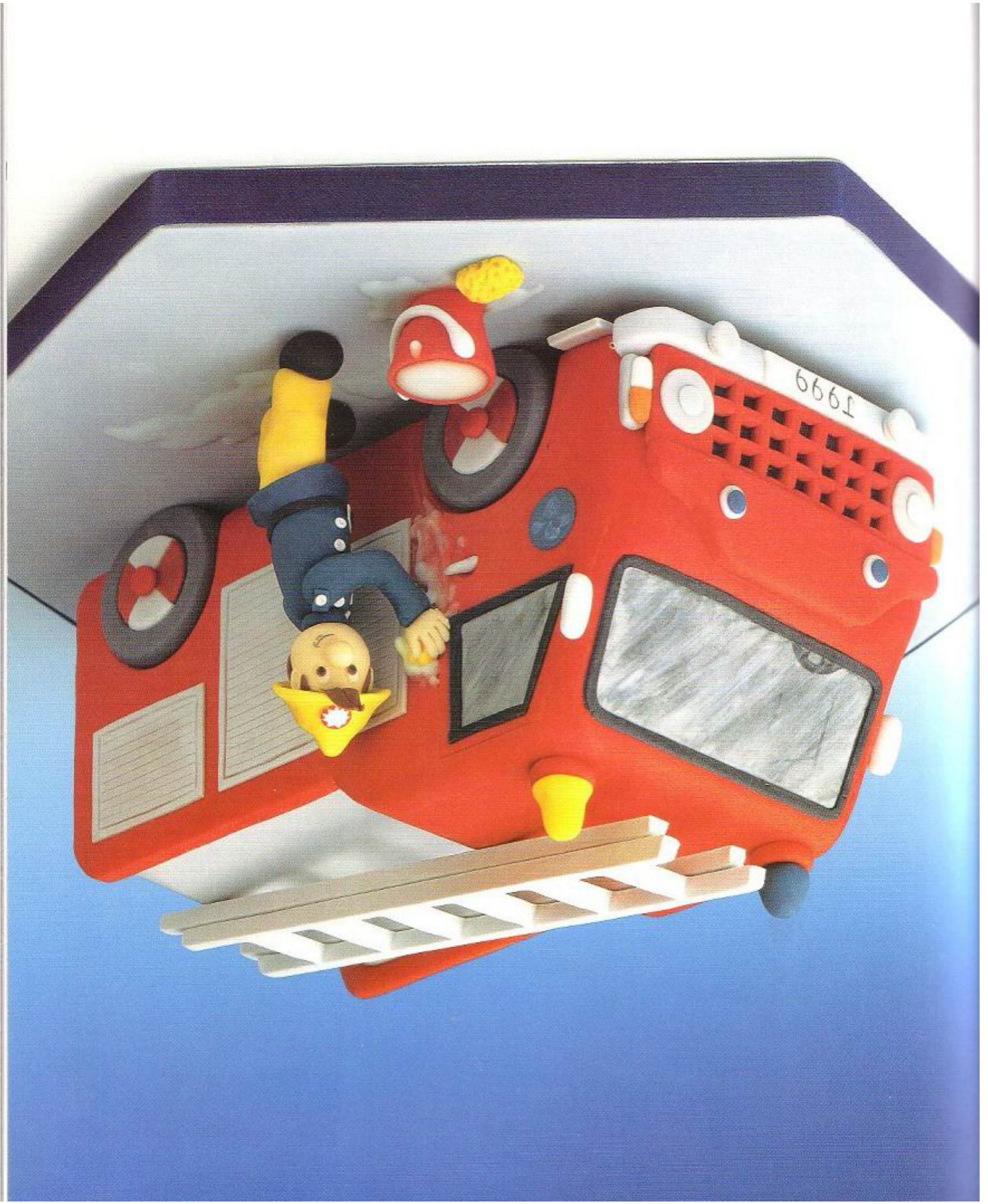
LADDER & BOARD

1 Colour the pastillage pale blue-grey using a touch each of the black and dark blue food colouring pastes. To make a ladder, first roll out and cut a strip measuring 20x4cm (8x1½ inches). Using a 2.5cm (1 inch) square cutter, cut out the ladder treads. Make another ladder, then put both aside to dry on a completely flat surface. Colour 625g (1¼lb) sugarpaste pale blue-grey as before. Roll out 440g (14oz) and cover the cake board, trimming excess from the edges. Put aside to dry.

JUPITER

2 Trim the crust from the cake and slice the top flat. Cut the cake exactly in half and put one half on top of the other. To heighten the cab of the engine, make a cut halfway along in the top of the cake 1cm (½ inch) deep. From this cut, slice out a wedge of cake, slicing towards the back of the engine. Position this wedge of cake on top of the cab. Trim the top of the cake to round off the back of the cab. To shape the windscreen and front of the cab, cut down from the top at an outward angle to the top of the bottom layer. Using buttercream, sandwich the layers together, then spread a thin layer of buttercream over the surface of the cake to help the sugarpaste stick. Position the cake on the cake board.

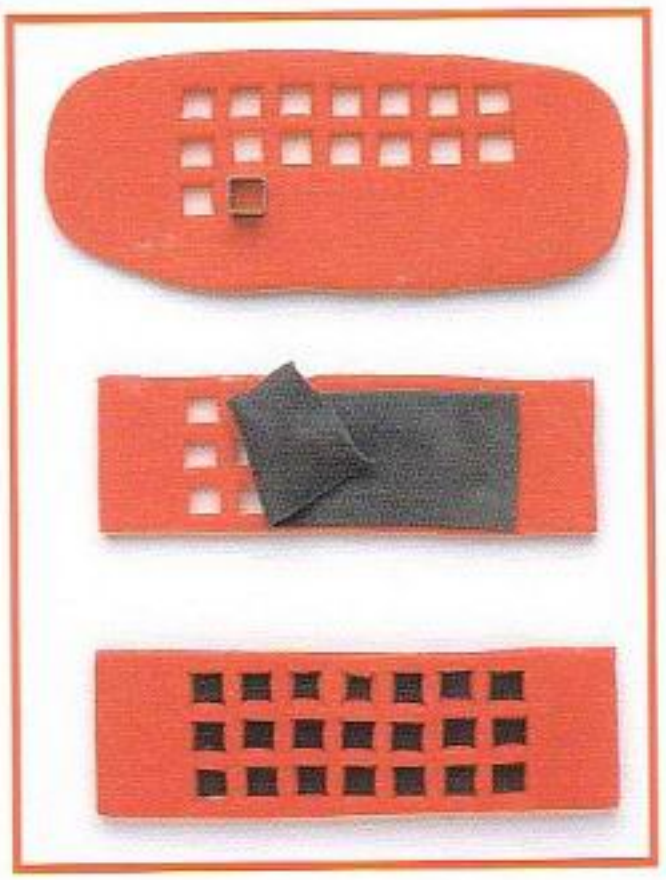
3 Colour 75g (2½oz) sugarpaste black. Roll out and cut a strip measuring 2.5x60cm (1x24 inches). Carefully roll up, position against the bottom of the cake, then unravel around the base. Thinly roll out the trimmings and cut two circles using a 4cm (1½ inch) circle cutter. Cut each circle in half and position the four half circles above the black strip for the background of each wheel. Roll out 125g (4oz) of the blue-grey sugarpaste and cut out an oblong measuring 18x10cm (7x4 inches). Position against the back of the engine, leaving a gap of at least 1cm (½ inch) above the cake board, then smooth up the back and over the top to cover up to the engine cab. Mark lines on the back of the engine (see back-view photograph on



page 18) using the back of a knife, and use the knife handle to indent the top right-hand corner. Colour 500g (1lb) sugarpaste red. Roll out 155g (5oz) and cut out an oblong measuring 18x10cm (7x4 inches). Position against the front of the engine, leaving a gap at the base as before, and smooth up the front and over the top of the cab. To cover a side of the engine, moisten the edge of the red covering on the cab with sugar glue, then roll out 170g (5½oz) red sugarpaste and cut an oblong measuring 21x9cm (8½x3½ inches). Trim the top part of the left-hand side to taper slightly, then carefully lift and position against the right-hand side of the engine. Smooth the sugarpaste up to meet the top part of the cab and rub gently to remove the join. To neaten the edges of the side, smooth with a cake smoother. Make the opposite side in the same way, trimming the top part of the right-hand side to taper in slightly instead. Trim out the four wheel arches to uncover the black underneath, then mark lines for the doors on the cab and around the wheels using the back of a knife. Make indentations with your finger for the door handles on either side.

THE CAB

4 For the bonnet, windscreen and side windows, trace the outlines on page 91 and make card templates. Position the templates against the engine and cut around, removing the red sugarpaste. Roll out the remaining blue-grey sugarpaste and cut out the windscreen and two side windows using the templates. Slot into place, sticking with a little sugar glue. Colour 30g (1oz) modelling paste black. Using 15g (½oz), thinly roll out and cut strips to edge the windscreen and



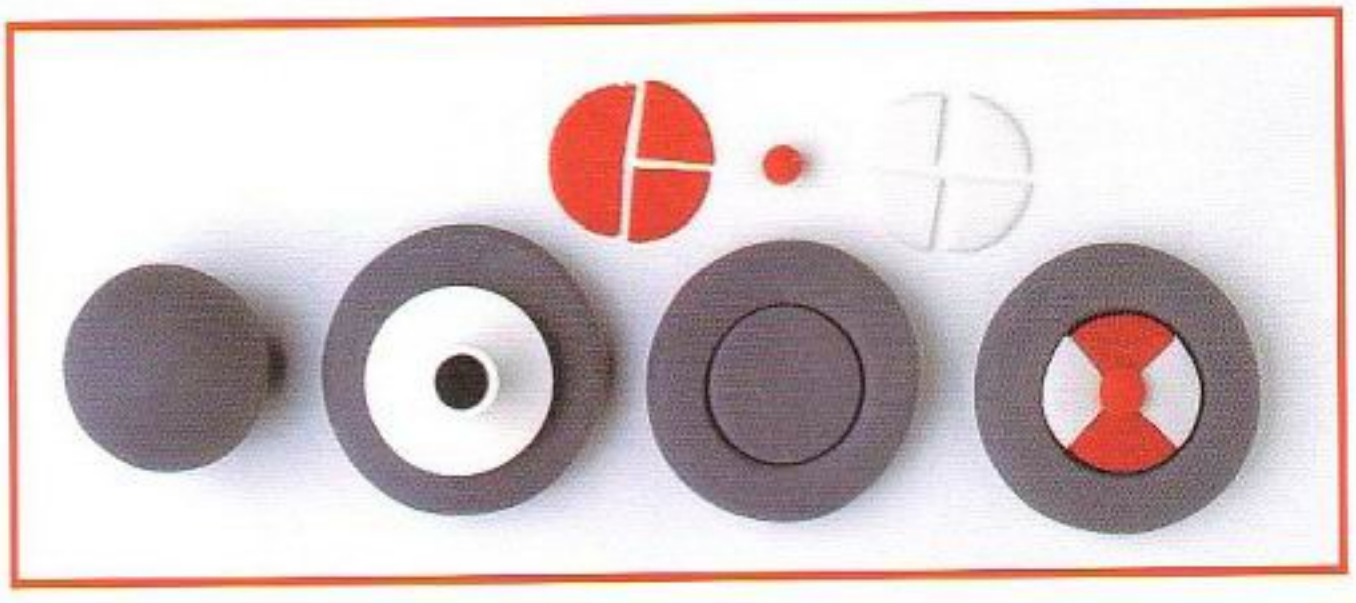
side windows, sticking with sugar glue. Colour 75g (2½oz) modelling paste red. To make the grille, roll out 22g (¾oz) red modelling paste and cut an oblong measuring 11x2.5cm (4½x1 inch). Using a 5mm (¼ inch) square cutter, cut out squares, leaving a 2cm (¾ inch) gap at either end. Using 7g (¼oz) black modelling paste, thinly roll out and cut a piece to cover the reverse side of the grille, sticking in place with sugar glue. Stick the grille on the front of the engine, leaving a gap for the bumper. Using the card template, make the bonnet from 22g (¾oz) red modelling paste and stick in place, resting on top of the grille.

WHEELS, DOORS & LIGHTS

5 To make the wheels, colour 125g (4oz) modelling paste dark grey using black food colouring paste. Divide into four pieces. Roll each into a ball, flatten slightly, then indent the centres using the 2.5cm (1 inch) circle cutter. To make the hubs, thinly roll out 7g (¼oz) each of white and red modelling paste. Cut two circles of each colour, cut into quarters, then stick alternate colours on the centre of each wheel. Roll four small red balls for the wheel centres and stick in place. Using sugar glue, stick each wheel in place. Colour 60g (2oz) modelling paste pale grey. Thinly roll out and cut the six storage doors for the engine sides (see photo on page 18). Mark the lines with the back of a knife. Lift carefully and stick in position with a little sugar glue. Using the remaining grey modelling paste, make the bases for the two front and back siren lights, the headlights, the bumper with bumper bars, the base of the two indicator lights, two wing mirrors, two door handles and two foot rails, sticking everything in position with sugar glue, then model ten tiny buttons for Fireman Sam's tunic, indenting the centre of each with a cocktail stick, and cut a tiny square of grey for his belt buckle.

FIREMAN SAM

6 Colour 45g (1½oz) modelling paste dark blue, 40g (1¼oz) yellow, 7g (¼oz) flesh and 7g (¼oz) brown. You can either build Fireman Sam up piece by piece in his pose against Jupiter, or make him flat (as in the step photograph on page 17) and position him when dry. First model two teardrop shapes for his shoes using 7g (¼oz) black modelling paste split in half. Using 22g (¾oz) yellow modelling paste, model a fat sausage shape, then cut it along three-quarters of its length to separate the legs. Flatten the ends of the trousers and down the sides to remove the ridges, and pinch each leg

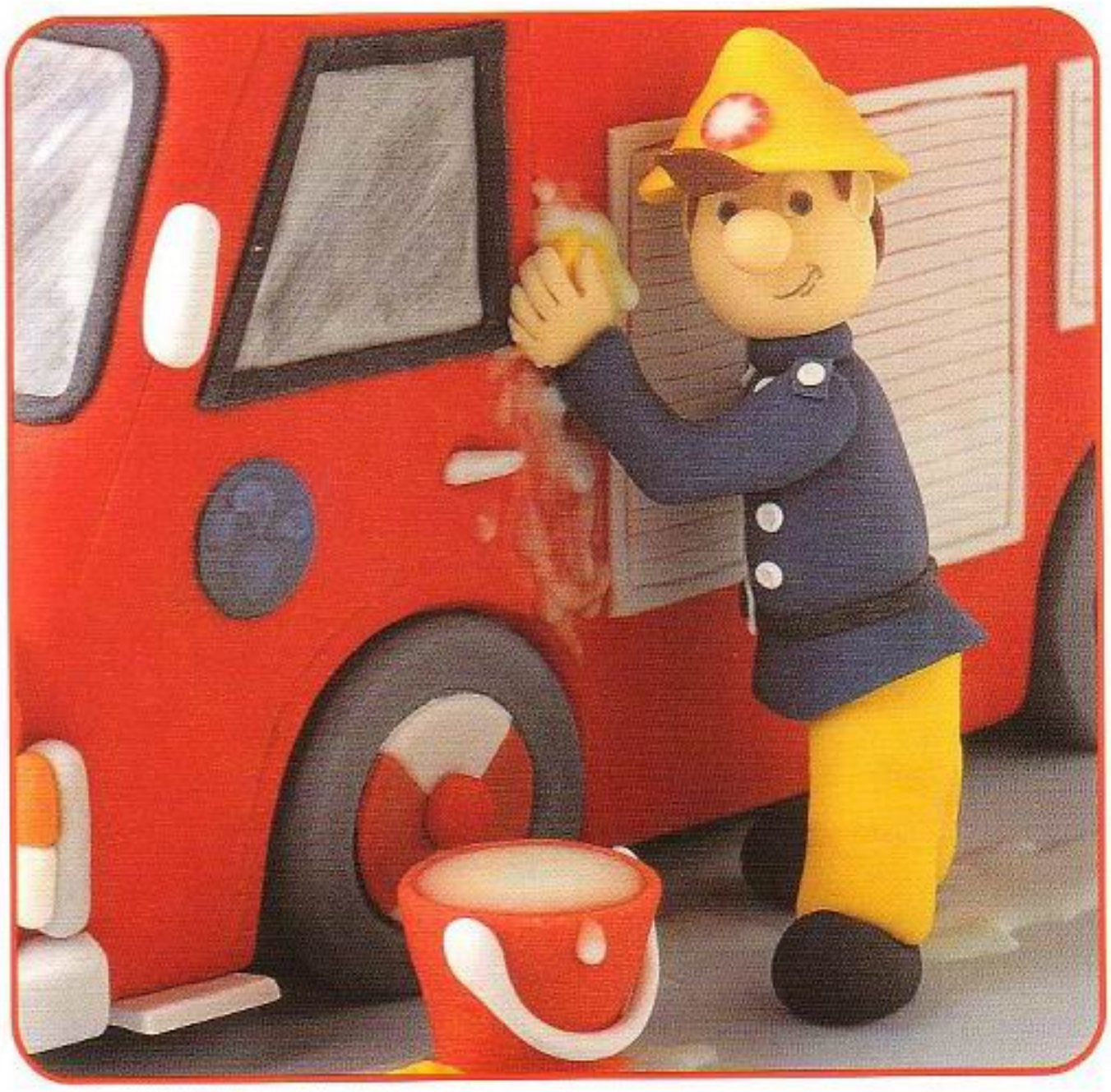


halfway down for the knees. Stick on to the shoes using sugar glue. Model 22g (¾oz) dark blue paste into Sam's body, hollowing out the base by pinching around the edge, enough to sit over the trousers. Model the two sleeves from 7g (¼oz) dark blue, using a bone tool to hollow out the end of each so the hands will slot in. Model a flattened ball for the neck and thinly roll out and cut two shoulder strips. Stick in place with sugar glue. If necessary, use foam pieces to support Fireman Sam whilst drying. To make Fireman Sam's head, roll a teardrop shape with flesh-coloured modelling paste and stick on to the neck with the narrow end upwards.

With the remaining flesh-coloured paste, make two tiny ears, a bulbous nose and two hands (see page 11). Using 7g (¼oz) yellow paste, make Fireman Sam's helmet by first rolling a ball, then hollowing out the underside by pushing in with your finger. Pinch around the edge to pull out the rim, then pinch along the top for the ridge. Make flattened teardrop shapes using the brown modelling paste for Fireman Sam's hair. Stick in place over his head and stick two pieces on the underside of his helmet so that they flick up over the rim. Make Sam's eyes using white, brown and black modelling paste; model tiny flattened balls and stick in place using a little sugar glue. With a little more black modelling paste, thinly roll out and cut a strip for his belt and a tiny square for the centre of the buckle. Stick in place with the buckle made earlier. Stick Sam's buttons in place.

7 With the remaining red modelling paste, thinly roll out and cut strips for the back of the engine, sticking in place with sugar glue. Model two flattened balls for the top of the engine, and make the

bucket, hollowing out slightly at the top. Thinly roll out red and yellow paste and cut strips for the warning signs on the back of the engine. Stick alternate coloured strips together, then cut two squares and stick in place. With a little grey modelling paste make the bucket handle. With the remaining yellow modelling paste, make a bell for the top of the engine and model two sponges, marking each with a cocktail stick. Using white modelling paste, model a flattened ball for Fireman Sam's helmet badge, roll out and cut the licence plate and then make the white and orange indicator light at the front by mixing a little red and yellow paste together. With the remaining dark blue, make the siren lights for the top, front and back of the engine. Thinly roll out and cut two 1cm (½ inch) circles and stick on to the doors on either side of the engine. With the white colouring paste and a fine paintbrush, paint the shield on either side.



8 Dilute a tiny amount of black food colouring paste with water. Paint a streaky effect over the windscreen and side windows. Add a little more colour, then paint the steering wheel and J999 on the licence plate. Paint in Fireman Sam's smile. Dilute a tiny amount of red food colouring paste with water, then paint the star design on Fireman Sam's helmet. Colour half the royal icing palest blue. Stir into the remaining royal icing until streaky. Pour into a piping bag and snip a hole in the tip. Pipe the 'water' into the bucket, over the cake board and sponge, then pipe all the drips. When the ladders are completely dry, stick on top of the engine using a little soft royal icing to secure.

THE FLOWER FAIRIES™

Inspired by Cicely Mary Barker's exquisite watercolour illustrations and poems published from 1923, the enchanted world of the Flower Fairies is represented in a delicately decorated cake.

MATERIALS

20cm (8 inch) square cake (see page 13)
36cm (14 inch) round cake board
1.25kg (2½lb) sugarpaste (rolled fondant)
410g (13oz) buttercream
60g (2oz) royal icing
100g (3½oz) petal paste
125g (4oz) modelling paste
blue, mauve, brown, flesh, pink, yellow, brown, green, red and black food colouring pastes
cool boiled water
sugar glue
sugar sticks (see page 11) or raw dried spaghetti

☆

EQUIPMENT

large and small rolling pins
cake smoother
greaseproof paper piping bags
no. 1 plain piping tube (tip)
large firm bristle paintbrush
pieces of foam
fine and medium paintbrushes
small and large leaf veiners or dried bay leaves
miniature calyx cutter
medium and large rose leaf cutters
sharp pointed scissors
cocktail sticks (toothpicks)

THE FLOWER FAIRIES™
Copyright © The Estate of Cicely Mary Barker, 1999
The Candytuft Fairy illustration
Copyright © The Estate of Cicely Mary Barker, 1944, 1990.

CAKE & BOARD

1 Roll out 500g (1lb) sugarpaste and use to cover the cake board. Put aside to dry. Trim the crust from the cake and split and fill with buttercream. Spread a thin layer of buttercream over the surface of the cake to help the sugarpaste stick. Position the cake on the cake board. Roll out the remaining sugarpaste and cover the cake. Polish with a cake smoother. Using one-third of the royal icing and a no. 1 piping tube, pipe a snail's trail around the base of the cake, then leave the cake to dry. Dilute a little blue and mauve food colouring separately using cool boiled water. Spread out the bristles of the firm paintbrush by pressing down on to a hard surface. Moisten the tip of the brush with diluted food colouring, dab any excess off on absorbent kitchen paper, then stipple the colours, one at a time, over the surface of the board and cake.

WHITE BINDWEED

2 Make the flowers using 15g (½oz) petal paste. Model a teardrop shape, then push the end of a paintbrush down into the centre of the large end. Using your fingers, pinch around the edge to open up the flower, making the edge quite thin. Press the side of a paintbrush around the inside to indent, then smooth the top edge to curve around. Make the second flower in the same way. Use 7g (¼oz) petal paste to make the stamens, calyxes and stems. Each flower centre has five stamens which are thin sausages of paste about 1cm (½ inch) long. Make the last stamen a little longer with a rounded end, and split the end by making a cut in the centre. Bunch the stamens together with the longer one in the centre, and stick in position using a little royal icing. Using the bindweed calyx template (see page 92), roll out some petal paste and cut out three shapes for each calyx. Stick around the base of

each flower. Model two thin stems by rolling sausages of petal paste that are slightly fuller at one end. Stick the stems in position with sugar glue, placing the fuller end against the base of each flower.

BINDWEED FAIRY

3 First make the dress (body) using 7g (¼oz) modelling paste. Make a teardrop shape, hollowing out the base for the legs and keeping the bottom area rounded. Press into the back to indent a curve, and press into the top with your finger to curve the neck and chest. Mark pleats with a cocktail stick. Using another 7g (¼oz), first make two tiny sleeves, hollowing out the ends with the end of a paintbrush so the arms can slot in, and make the knees by modelling two teardrop shapes to stick to the underside of the front of the dress.

Stick the fairy on the top of the cake. Model two small oval shapes for the feet and stick in place with one slightly more underneath the dress than the other. Make the arms by rolling sausage shapes 2.5cm (1 inch) long, pinching each at one end to indent the wrists, which will then round off the hands. Press each hand a little flat and cut the fingers (see page 11). Halfway along the arm, press in the centre and pinch out behind to make the elbow. Cut off the top of each arm and twist to a point. Using sugar glue, stick the flowers in place with one resting on the fairy's dress, then stick each arm in place, resting on the flower.

Model a thin neck and push a 2.5cm (1 inch) sugar stick or piece of spaghetti through the centre so the stick protrudes evenly at each end. Using sugar glue, stick the neck into the top of the dress. Make the fairy's head and nose by first rolling a ball, then pinching the base to point the chin. Roll the side of a paintbrush at the eye area to indent and shape the face. Using sugar glue to secure, lower the head down on to the sugar stick. Make a minute nose and stick in place using sugar glue, smoothing the join. Using the hat leaf and wing templates (see page 92), thinly roll out 7g (¼oz) petal paste and cut out two leaves for the hat, pressing into the small leaf veiner to shape. Cut out two wings. Stick the leaves on to the fairy's head with a tiny modelled stalk on top, then stick her wings in place and support with pieces of foam while drying.

To make the bindweed leaves, thinly roll out 7g (¼oz) petal paste and cut four leaf shapes using the template (see page 92). Press each leaf on to the centre of the large leaf veiner to indent, then curl slightly. With the trimmings, roll long thin sausages of paste to make stalks and binders, twisting them around each other, with some binders curling upwards. Assemble on top of the cake and use pieces of foam for support while drying.

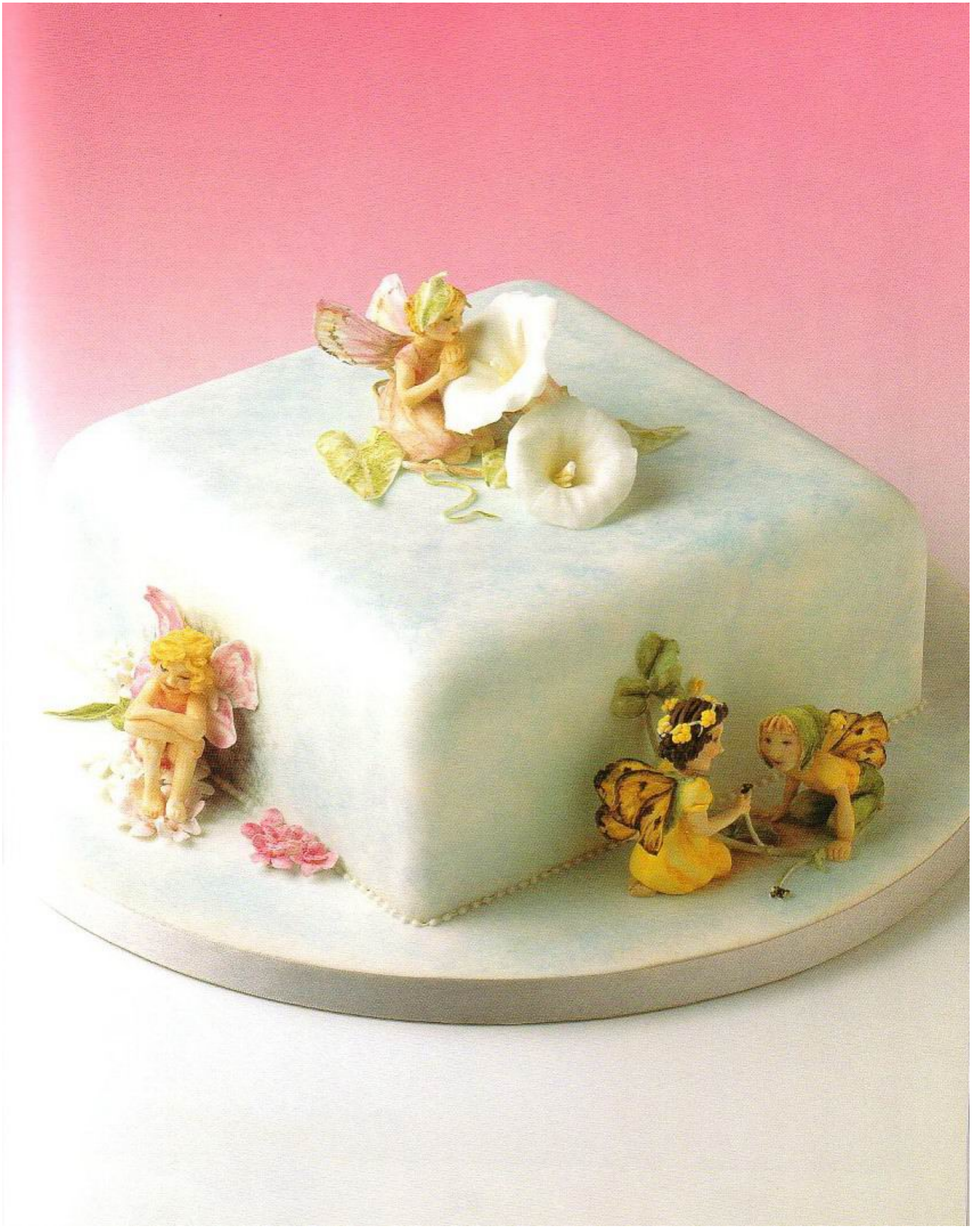
BLACK MEDICK GIRL FAIRY

4 Use 7g (¼oz) modelling paste to make a dress as for the Bindweed Fairy, but curve the front of this dress around to look like the fairy's knees are covered. To make her puffed sleeves, model two small balls of modelling paste and mark pleats with a cocktail stick. Model two tiny flattened balls for her cuffs and assemble on to the dress. Push the end of a paintbrush into each cuff to indent so the arms will slot in. Thinly roll out 7g (¼oz) petal paste and, using the templates on page 92, cut out four girl fairy wings and two leaves for the front and back of her dress. Indent the leaves with the small veiner to shape, then stick in place with the fairy wings and use foam pieces for support while drying. Thinly roll out the trimmings and cut out a miniature calyx for the fairy's collar, and stick on top of her dress. Using 7g (¼oz) modelling paste, make the fairy's shoes (feet), arms and hands, neck, head and nose as made for the Bindweed Fairy, securing with sugar glue. Colour 15g (½oz) royal icing brown. Put half into a piping bag, cut a small hole in the tip and pipe the fairy's hair.

BLACK MEDICK BOY FAIRY

5 First make his trousers and top using 7g (¼oz) modelling paste. For his trousers (see overleaf), model a sausage and flatten slightly. Make a cut along three-quarters of its length to separate the legs. Smooth out and bend into a kneeling position, with the top of the trousers facing forwards not upwards. To make his top, model a teardrop shape and flatten slightly. Make small cuts either side for the sleeves. Smooth out ridges, then stick on top of the trousers. Using 7g (¼oz) modelling paste, make the shoes, arms and hands, neck, head and nose as before, again supporting with foam pieces while drying. Using 7g (¼oz) petal paste and the boy wing templates (see page 92), thinly roll out and cut four wings, sticking in place as before, then thinly roll out and cut out a headscarf using the template on page 92. Stick the widest edge around the fairy's face, twisting the back into a point.

Use 7g (¼oz) petal paste to make black medick stalks and leaves. Roll thin sausages for the stalks and stick against the side of the cake with tiny modelled leaves at the joins. Stick the fairies in place, then thinly roll out some petal paste and cut out larger leaves using the template on page 92. Mark the vein of each leaf using the small veiner. Using 15g (½oz)



royal icing and the no. 1 piping tube, pipe all the little round and oval-shaped flowers and seeds in bunches. Pipe a line around the girl fairy's head and pipe small bunches of flowers for her crown. Pipe a small bunch of flowers for the boy fairy's hat bobble.

MULBERRY FAIRY

6 To make the leaves, twigs and berries, first model a 7g (¼oz) flattened ball of modelling paste to support the leaf the fairy is sitting on, and stick on to the cake board against the side of the cake. Using 15g (½oz) petal paste and the rose leaf cutters, cut out two leaves. Trim the top of each leaf using the mulberry leaf templates on page 92, then indent veins with the large leaf veiner. Stick the larger leaf over the flattened ball and the top of the smaller leaf against the side of the cake. Model a long twig with a knot, a small twig that the fairy is sitting on, and all the berries. Put the small twig aside for later and stick everything else in place as soon as it is made. To make the knot for the long twig, stick on a minute ball of paste and push the tip of a cocktail stick into it to make a hole. For the berries, stick a pea-sized ball of paste in place and stick tiny balls over the surface, pressing each slightly flat.

To make the Mulberry Fairy, use 7g (¼oz) modelling paste to make his trousers and top. Make his trousers as for the Black Medick Boy Fairy, keeping the legs straight. Model a teardrop-shaped body and sausage-shaped sleeves (the waistcoat is made later). Indent the end of each sleeve by pushing in the end of a paintbrush so the hands will slot in. Sugar glue in position as each piece is made. Stick the small twig under the fairy. Using 7g (¼oz) modelling paste, make the hands (see page 11), shoes with little bobbles and thinly roll out and cut two calyxes for his collar. Make his head and nose as for the other fairies. Model two pointed ears, indenting the centre of each with the end of a paintbrush, and model a dome-shaped hat with a little stalk on top. Pipe his curly hair using the remaining brown royal icing. Using the waistcoat and wing templates on page 92, thinly roll out 7g (¼oz) petal paste and cut out the waistcoat and four wings. Stick in place with sugar glue.

HORSE CHESTNUT FAIRY

7 Make the branches and three chestnuts first. Using 7g (¼oz) modelling paste, roll a long uneven sausage and cut two smaller branches from the length. Stick the long branch against the side of the cake with the two smaller ones, marking lines with a knife. Make a knot in the twig as for the Mulberry Fairy. Divide 15g (½oz) modelling paste into three pieces. Roll one into a ball and snip up prickles with scissors. Stick on the end of the second twig. For the split chestnuts, divide a second piece of paste in two and roll two balls for the conkers. Split the remaining piece into four and model four dome shapes for the chestnut skins, snipping prickles as before. Stick over the conkers, letting some of each

conker show, and stick in place on the ends of the remaining twigs.

To make the Horse Chestnut Fairy, first model two sausages of paste for his legs using 7g (¼oz) modelling paste. Roll the ends of each a little narrower for the ankles and pinch in halfway along to indent the backs of the knees, pinching out at the front to shape the knees. Stick the back leg in place along the twig, then bend the remaining leg, rounding off the top for the fairy's bottom. Stick this leg in place, securing the ankle against the side of the twig. Using 7g (¼oz) modelling paste, shape a piece for the fairy's top and make the sleeves, cuffs, hands, shoes, head and nose as for the other fairies. Model the chestnut hat and snip prickles as before, sticking in place with sugar glue. Using 7g (¼oz) petal paste and the template for the Horse Chestnut Fairy wings (see page 92), thinly roll out and cut two wings. Stick in position against the side of the cake.

CANDYTUFT FAIRY

8 Use 7g (¼oz) petal paste to make all the flowers, leaves and stalks. For the leaves, thinly roll out some petal paste and cut out two leaves using the template on page 92. Carefully fold each leaf in half to mark the vein. Model a stalk and stick in position using sugar glue. To make a flower, model a teardrop shape and press the end of a paintbrush into the large end. Make four even cuts around the edge, then remove the paintbrush. Pinch each petal until thin and slightly curled. You might need to push the end of the paintbrush into the centre again to reshape, then trim off any excess paste at the base. Make 30 flowers in various sizes and stick in groups on the cake board and stalk.

Make the Candytuft Fairy's shorts and top using 7g (¼oz) modelling paste. For her shorts, model a ball and flatten slightly. Make a small cut to separate the legs of the shorts, then hollow out for the fairy's legs to slot in. Bend into a sitting position and stick in place against the side of the cake. Make the teardrop-shaped top as before but without any sleeves. With the remaining modelling paste, make the fairy's legs. Roll a sausage and pinch to shape the ankle, making the end rounded. Pinch to shape a foot. Mark tiny toes. Halfway along the length of the leg, pinch in the back to bend and pinch out at the front to shape the knee. Make another leg and stick both in position. Model the fairy's arms and hands, neck, head and nose as before. With the remaining petal paste and the Candytuft Fairy wings templates (see page 92), thinly roll out and cut four wings. With the trimmings, model four tiny petals and stick in position with the fairy wings. Put the remaining royal icing in a piping bag, cut a small hole in the tip, and pipe the hair for the Candytuft. Bindweed and the Black Medick Boy Fairies.

PAINTING

9 The cake is ready for painting after a few hours. Refer to pages 10–11 before you begin. Use the fine and medium-sized paintbrushes and as the Flower Fairies are watercolour paintings, keep your colours quite pale and watery. To highlight the fairies, a little colour is stippled behind or beneath them using the medium paintbrush. Remember, you have 'drawn' your 'picture' by modelling the figures; all you have to do now is colour it in.

The WOMBLES™

Still 'Wombling Free' on the common, The Wombles of Wimbledon continue to be as popular as ever!

MATERIALS

25cm (10 inch) square cake (see page 12)
30cm (12 inch) round cake board
1.25kg (2½lb) sugarpaste (rolled fondant)
45g (1½oz) pastillage
625g (1¼lb) modelling paste
440g (14oz) buttercream
125g (4oz) royal icing
green, mauve, yellow, golden brown, red, black, blue and dark brown food colouring pastes
sugar glue
dark green dusting powder (petal dust/blossom tint)
pale green pollen dust
cool boiled water

EQUIPMENT

large rolling pin
small piece of voile net
sharp knife
piping bags
small circle cutter
bone tool
fine and medium paintbrushes
2.5cm (1 inch) circle cutter
scissors
pieces of foam

Tip

To give The Wombles' heads extra support, insert sugar sticks (see page 11) when sticking the heads in place.

The Wombles ™
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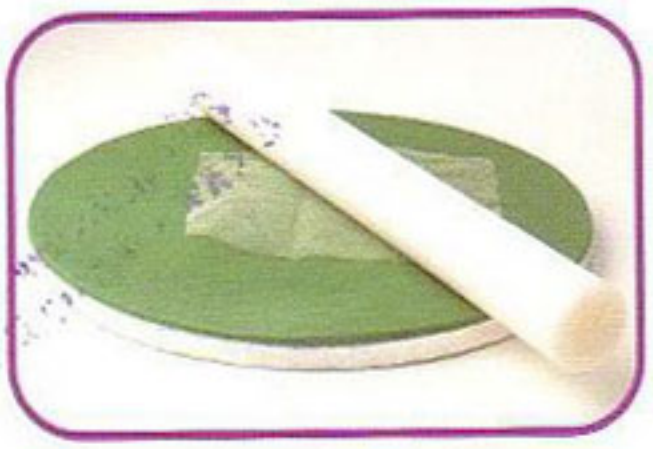
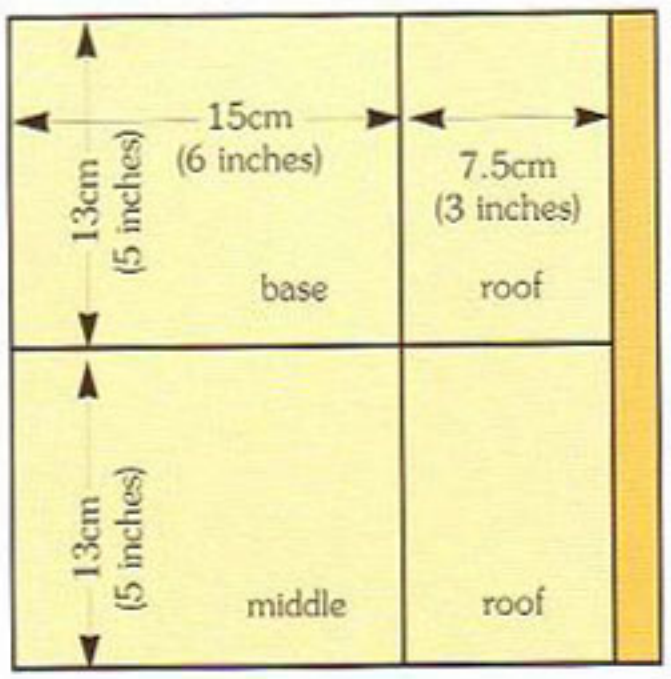


BOARD & PASTILLAGE PIECES

1 Colour 375g (12oz) sugarpaste green. Roll out and cover the cake board, trimming excess from the edge. To give a subtle grass effect, texture the surface by pressing a piece of voile net over the surface with a rolling pin. Using pastillage, roll out and cut a strip for the awning over the door measuring 9x3cm (3½ x1¼ inches), and roll two thin posts measuring 10cm (4 inches) in length. Make the flag and pole in one piece. Roll 15 small, thin, uneven sausages of pastillage to make the twigs for the fire, marking along each one with a knife. Put everything aside to dry.

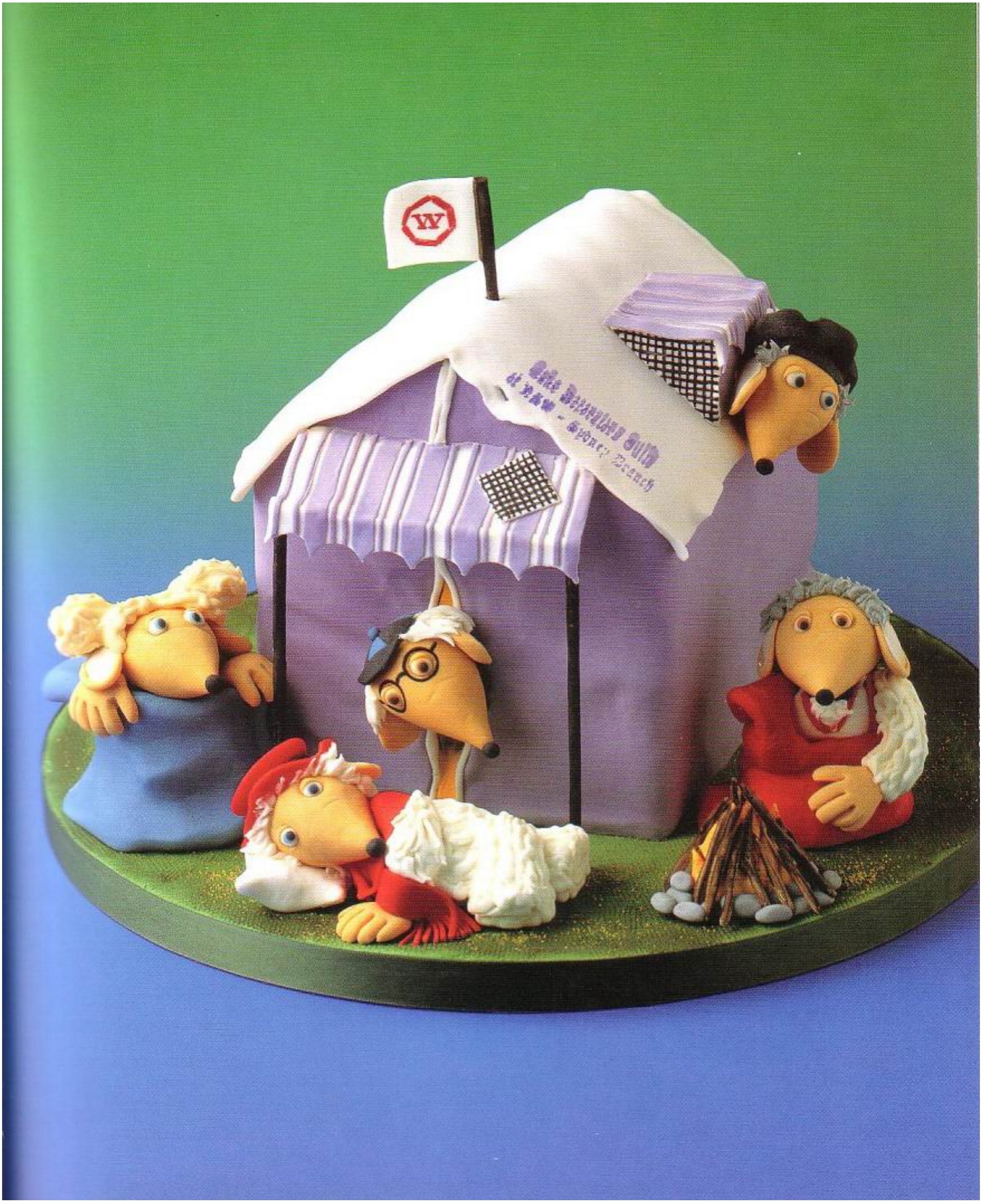


CAKE

2 Trim the crust from the cake and slice the top flat. Cut the cake as shown in the diagram. Assemble the layers with the two small roof pieces sitting side by side on top of the two larger pieces. Trim the top layer to make a sloped roof. Using buttercream, sandwich the layers together, then spread a thin layer of buttercream over the cake to help the sugarpaste stick.

TENT

3 Colour 750g (1½lb) sugarpaste mauve. Roll out and cover the cake completely, pulling up a pleat at the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front. Cut excess away, leaving a gap to make the opening for the door. Reserve the mauve trimmings. Press in around the tent using your hands to mark an uneven fabric effect. Position the cake on the cake board. Colour 22g (¾oz) modelling paste yellow. Using 7g (¼oz), fill the opening at the door.

4 Moisten the roof with a little sugar glue. Thinly roll out the remaining white sugarpaste and cut an 18cm (7 inch) square. Lift and cover the roof completely, pinching around the edge to thin and frill. Make a small hole in the front. Using the trimmings, thinly roll strips and stick in place around the door opening. With the mauve sugarpaste trimmings, model a wedge for the roof window, sticking with sugar glue. Using 30g (1oz) white modelling paste, thinly roll out and cut pieces to cover the sides and top of the roof window. Using a little royal icing to secure, stick the pastillage awning in place with the posts supporting it.

Cut two strips of white modelling paste, one for the overhanging edge above the roof window and the other for the overhanging edge of the awning. Using the small circle cutter, cut out the scalloped pattern along one edge of each strip. Stick in place using sugar glue. With the trimmings, cut a tiny square for the patch on the awning, and put aside. Colour 15g (½oz) modelling paste mauve. Thinly roll out and cut thick and thin strips to decorate the awning and roof window, sticking in place with sugar glue. Stick the patch in place. Dust the surface of the cake board with dark green dusting powder and sprinkle with pale green pollen dust.

ORINOCO

5 Colour 250g (8oz) modelling paste golden brown. 140g (4½oz) red, 22g (¾oz) black and 100g (3½oz) blue. Model a small pillow using 22g (¾oz) white modelling paste. Using 60g (2oz) golden brown modelling paste, roll a ball for Orinoco's body and make his two legs, one arm and a hand (see page 11). Using 30g (1oz) golden brown paste, shape Orinoco's teardrop-shaped head, making the muzzle quite pointed. Press in with the small end of a bone tool to indent the eyes. To make the ears, take a small piece of golden brown and model two flattened teardrop shapes, indenting in the centre of each with your finger. Fill the centres with flattened pieces of white modelling paste, then stick in place.

Using 15g (½oz) red modelling paste, make Orinoco's hat. Model a flattened circle and stick on top of his head. Shape the top of the hat, tapering it in at the base, and stick in place. To make Orinoco's eyes, roll two balls of white modelling paste and stick in place in the sockets. Using a minute amount of blue modelling paste, model irises for the eyes. Using black modelling paste, thinly roll out and cut a strip for the hat band, model a ball for his nose and two tiny pupils for his eyes. Model tiny eyelids using golden brown modelling paste. Thinly roll out 7g (¼oz) red modelling paste and cut a strip for Orinoco's scarf. Make small cuts at either end to frill, then carefully wrap the scarf around his neck. Using white royal icing in a piping bag with a small hole cut in the tip, pipe the fur effect over Orinoco's body, flicking up the fur around his face.

WELLINGTON

6 To make Wellington peeking out at the tent door, model a teardrop-shaped head, the ears, nose and eyes as for Orinoco, but make the irises brown. Using a small piece of blue modelling paste, thinly roll out and cut a 2.5cm (1 inch) circle. Thinly roll out some black and cut another circle. Cut each circle in half, and cut two different-coloured

halves into three pieces each. Stick alternate colours together to make the hat. Cut out a peak for the hat using black, and model a blue button for the top. Using 7g (¼oz) black modelling paste to make the neck fur, model a flattened circle and pinch around the edge. Stick everything in place using sugar glue, then stick Wellington in position using pieces of foam for support whilst drying. Pipe the fur using white royal icing.

BUNGO

7 To make Bungo at the roof window, make the head, ears, nose and eyes as before, but make the irises blue. Model a black hat, indenting with the side of a paintbrush, and cut a strip for the hat edging, sticking in place with sugar glue. Stick Bungo in place using foam pieces for support whilst drying.

Dilute a little black food colouring paste with water. Using a fine paintbrush, paint Wellington's glasses, the awning poles and checked design over the patch on the awning, and on the sides of the roof window. Dilute a little dark brown food colouring paste with water, and paint the flag pole and all the twigs brown. Dilute a little red food colouring paste with water and paint the Wombles logo on to the flag using the template on page 91. Make a hole in the top of the cake by pushing in the end of a paintbrush, then slot in the flag pole.

ALDERNEY

8 Put aside a minute amount of blue modelling paste, then with the remaining piece model Alderney's sleeping-bag, pinching up the back for the rounded hood. Press a dip in the top for Alderney's head to sit in, then smooth the hood over. Make the neck fur, head, ears, hands, nose and eyes as before, but make the irises blue. Stick two balls of golden brown paste on either side of her head for her hair bunches. Colour 22g (¾oz) royal icing cream (using a touch of golden brown food colouring paste), then pipe her hair.

TOMSK

9 To make Tomsk, first make his sleeping-bag as before using 100g (3½oz) red modelling paste, but make the dip in the top deeper. Using 15g (½oz) golden brown modelling paste, model a ball and fill the dip in the sleeping-bag for Tomsk's body. Thinly roll out a tiny amount of white modelling paste and cut out a 2.5cm (1 inch) square. Trim a curve in the top of the square to make Tomsk's vest and stick in place. Trim the vest with strips of red modelling paste. Using 7g (¼oz) golden brown modelling paste, model one arm and a hand and stick in place against the side of the sleeping-bag. Make the neck fur, head, ears, nose and eyes as before, making the irises brown. Colour 15g (½oz) royal icing grey and pipe the hair on Tomsk and Bungo. Using the remaining white royal icing, pipe the body fur.

FIRE

10 Colour 15g (½oz) modelling paste dark grey and model small flattened stones for around the fire. Add red food colouring paste to the remaining yellow modelling paste and knead until streaky. Using scissors, make cuts for the flames, pinching each to a point. Stick the stones around the base and the pastillage twigs against the flames using sugar glue.

My Little Pony®

As far away as you can imagine and as near as you can wish is Ponyland, the magical place of My Little Pony.

MATERIALS

20cm (8 inch) and 23cm (9 inch) round cakes (see page 12)
30cm (12 inch) round cake board
1.6kg (3lb 3oz) sugarpaste (rolled fondant)
440g (14oz) buttercream
500g (1lb) modelling paste
green, yellow, mauve, pink, golden brown, blue, black and orange food colouring pastes
cool boiled water
sugar glue

EQUIPMENT

large and small rolling pins
sharp knife
cake smoother
cocktail sticks (toothpicks)
medium heart cutter
5cm (2 inch) round cutter
2.5cm (1 inch) square cutter
large blossom plunger cutter
pieces of foam
small shell piping tube (tip)
fine paintbrush
black food colouring pen

Tip

After rolling out a large piece of sugarpaste (rolled fondant), lift it by folding it over the rolling pin. This will make it easier to position.

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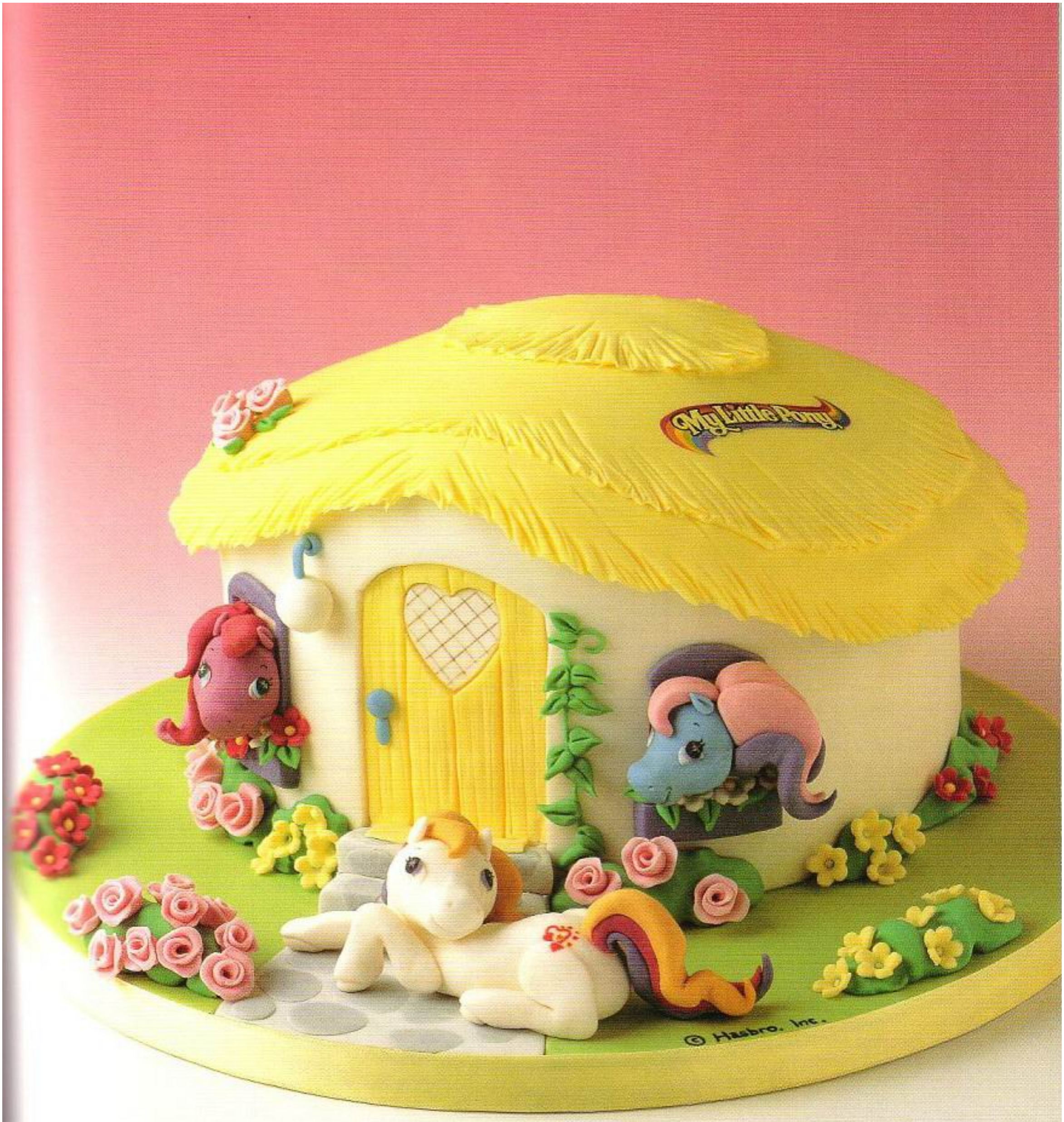
CAKES & BOARD

1 Colour 375g (12oz) sugarpaste grass green using green food colouring with a touch of yellow. Roll out and cover the cake board, trimming excess from the edge. Put aside to dry. Trim the crusts from both cakes, and slice the top flat on the smaller cake only. Trim the top of the larger cake, keeping the rounded shape where the cake has risen. Position the larger cake on top of the smaller one, then trim around the base of the larger cake to remove the ridge. Cut a slice about 2.5cm (1 inch) deep from the front of the cake to make a flatter area for the door and to make the roof higher at the front. Cut a layer in each cake and sandwich all layers together using buttercream, then spread a thin layer of buttercream over the surface of the cake to help the sugarpaste stick. Position the cake on the cake board. Cut and remove a wedge of sugarpaste from the board at the front of the cake, making it the width of the door, and widening at the cake board edge.

HOUSE

2 Roll out 875g (1¾lb) sugarpaste and cover the cake completely, smoothing around the shape with a smoother. Trim excess from around the base. Using the door template (see page 91) as a guide, cut and remove the door shape at the front of the cake 2cm (¾ inch) above the base. Colour 345g (11oz) sugarpaste yellow. To make the layered roof, thinly roll out 200g (6½oz) yellow paste and cover the top of the cake, trimming excess from around the edge. To frill the edge, make little downward cuts with a knife, slanting them slightly at the front. Using the remaining yellow sugarpaste, thinly roll out and cut the second layer for the roof. Position on top of the first layer and trim until slightly smaller, frilling the edge by making downward cuts directly on the roof. Thinly roll out the trimmings and cut a circle for the third layer, position on top of the cake and frill.

3 To make the door, first colour 60g (2oz) modelling paste yellow. Roll out half, marking lines on the surface with the back of a knife. Scratch finer wood-effect lines using a cocktail stick.


My Little Pony
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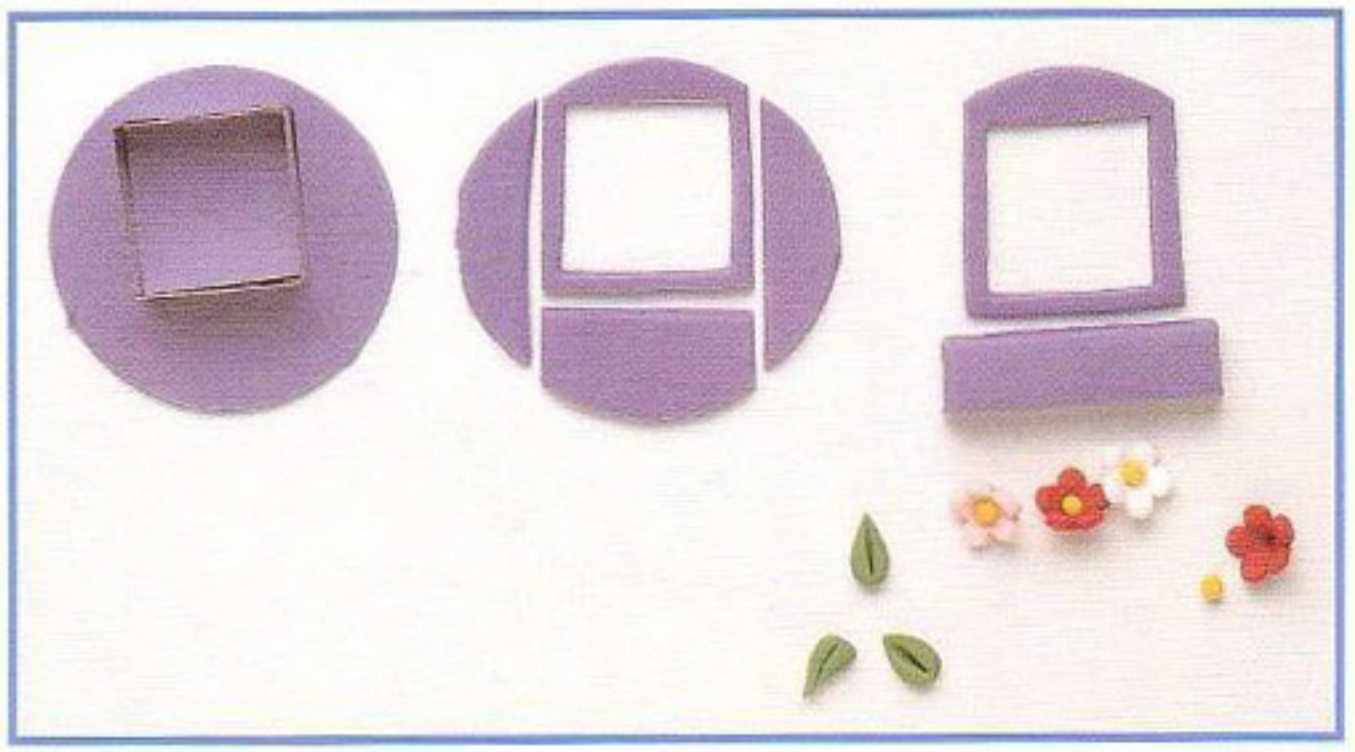
Position the door template (see page 91) on top and cut around. Lift the cut-out door and carefully slot it in position at the front of the cake. Press in the heart cutter and remove the piece of yellow modelling paste. Colour 60g (2oz) modelling paste pale grey and 7g (¼oz) grey. Roll out half the pale grey and cut a wedge to fit in the cut-out path section on the cake board. With the remaining pale grey, thickly roll out and cut two steps, making one double the width of the other. Stick the smaller step on top of the larger and stick in place against the cake with a little sugar glue. Model uneven flattened balls of paste for the path stones using the grey modelling paste, and stick over the surface of the path. Smooth with the cake smoother to inlay. Thinly roll out the yellow trimmings and cut out a door mat, sticking it on to the top step.

BUSHES, WINDOWS & FLOWERS

4 To make the bushes, colour 140g (4½oz) modelling paste green. Put aside 7g (¼oz), then pinch and shape the remainder to make different-sized bushes. Stick around the base of the cake and around the cake board edge. Colour 35g (1¼oz) modelling paste mauve. To make the window frames, thinly roll out 15g (½oz) and cut two circles with a 5cm (2 inch) cutter. From near the top of each circle cut out a square using a 2.5cm (1 inch) cutter. Keeping an arched top, trim around the sides and at the bottom to make the window frames. Thickly roll out 7g (¼oz) mauve modelling paste and cut two window-boxes, slightly wider than the window frames. Stick the windows and window-boxes in place.

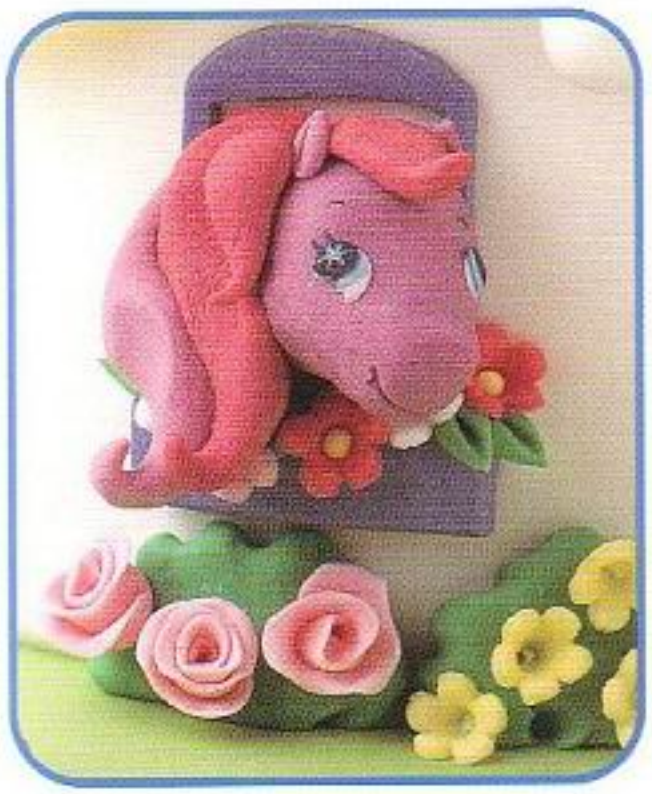


To make the blossom flowers, first colour 22g (¾oz) modelling paste dark pink and 30g (1oz) pale pink. Using 7g (¼oz) each of the dark pink, pale pink, white, and the remaining yellow, roll out and cut all the blossom flowers using the blossom plunger cutter, shaping each flower by indenting with the end of a paintbrush on a piece of foam. Press the tip of the piping tube into the centre of each yellow flower to mark stamens. With the yellow trimmings, model little balls of paste for the centres of each of the remaining blossom flowers. Stick blossoms over the window-boxes and bushes, leaving some bushes uncovered for the roses later. With the remaining green modelling paste, make little teardrop-shaped leaves, indenting the centre of each with a cocktail stick, and roll a long thin sausage for the vine at the side of the door. Stick in place, curling over the top, with leaves along the length. Stick some more leaves on the window-boxes and roof.

WHITE PONY

5 Roll 45g (1½oz) white modelling paste into a sausage. Using the photograph below as a guide, pinch all the way around to shape the pony's head, twisting it up to create her neck. Keep the top part of her body small and her rump rounded. Shape a long, rounded muzzle and stick her head to her body. Mark her smile using the wide end of the piping tube, dimpling the corners with a cocktail stick. Indent two little holes either side of her nose with the tip of a cocktail stick. With 15g (½oz) white modelling paste, make her two front and back legs with little balls of paste stuck on the end of each for the hoofs, and two pointed ears. Press a minute ball of white paste flat, cut in half and stick either side of her head for her eyes. Using 7g (¼oz) mauve modelling paste, make her pupils by pressing minute balls of paste flat, then model sausages of paste for the bottom layer of her mane

and tail, tapering to points at each end and sticking in a curled position. Colour 15g (½oz) modelling paste golden brown. With 7g (¼ oz) dark pink and all the golden brown modelling paste, make the middle and top layers of her mane and tail as before, modelling a curl of golden brown for her forelock.



BLUE & PURPLE PONIES

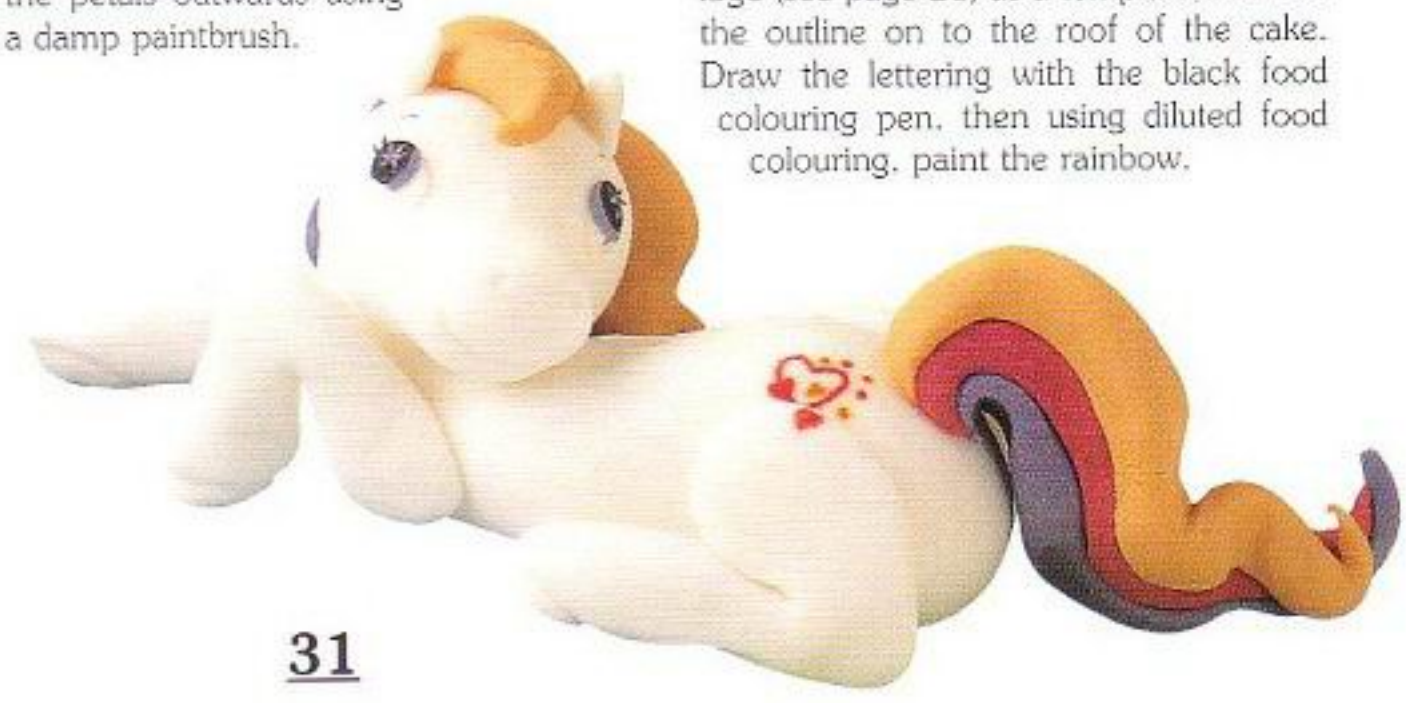
6 Colour 15g (½oz) modelling paste blue. Roll half of it into a ball, then shape a long, rounded muzzle. Make the ears and eyes, marking the smile and nose as for the white pony. Stick in position at the window, supported with a piece of foam until dry. Make her mane using the remaining mauve modelling paste and 15g (½oz) pale pink, sticking in place with sugar glue. Colour 7g (¼oz) modelling paste purple, using pink food colouring paste with a touch of blue, and colour 7g (¼oz) pink. Make the pony at the other window in the same way, using the purple modelling paste for her head and ears, all the pink and the remaining dark pink for her mane. Make the eyes as before but make them blue.

HOUSE DETAILS & ROSES

7 Thinly roll out 7g (¼oz) white modelling paste and cut out a heart, keeping it in the cutter. Position the cutter in the heart recess in the door and carefully push the cut-out heart into the recess. With the remaining white modelling paste, roll a ball for the door light, creating a hole in the top with the end of a paintbrush for the light fitting to slot in. Using some of the remaining blue modelling paste, roll a tiny ball and a sausage for the light fitting. Bend the sausage at one end. Stick the tiny blue ball on to the cake and indent with the end of a paintbrush. Assemble the light using sugar glue to secure. Make the door lock and handle using the remaining blue modelling paste. Use the remaining pale pink modelling paste to make all the roses, using the photograph, above right, as a guide. Make 20 roses, sticking each in place as soon as it is made. Start by rolling a small sausage of paste and press it a little flat. Press and pull out along one edge to scallop and flatten petals. Turn over and moisten along the straight edge. Carefully roll up, keeping the rose petals level. Twist at the base to narrow and remove excess, then carefully turn the petals outwards using a damp paintbrush.

FINISHING

8 To finish, dilute a little black food colouring with some water. Using a fine paintbrush, paint the ponies' eyes, leaving a little unpainted star-shaped 'twinkle' in each. Paint the eyelashes and eyebrows. Draw the criss-cross pattern on the front door using the black food colouring pen. Separately dilute a minute amount of pink and golden brown food colouring paste with a little water and paint the heart design on the white pony's rump. Using the 'My Little Pony' logo (see page 28) as a template, transfer the outline on to the roof of the cake. Draw the lettering with the black food colouring pen, then using diluted food colouring, paint the rainbow.



DENNIS & GNASHER

Always up to mischievous tricks with his dog Gnasher, Dennis is as popular today as he was when he first appeared in *The Beano*.

MATERIALS

2 litre (4 pint/10 cup) bowl-shaped cake (see page 13)
25cm (10 inch) round cake board
1.25kg (2½lb) sugarpaste (rolled fondant)
440g (14oz) buttercream
280g (9oz) modelling paste
green, yellow, golden brown, red and black food colouring pastes
sugar glue

☆

EQUIPMENT

large and small rolling pins
sharp knife
large daisy cutter
no. 4 plain piping tube (tip)
paintbrush
bone tool

Tip

To prevent untidy edges when cutting out the leaf shapes with the daisy cutter, rub the underside of the cutter with your fingertip to remove any excess paste before removing the shape from the cutter.

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BOARD & CAKE

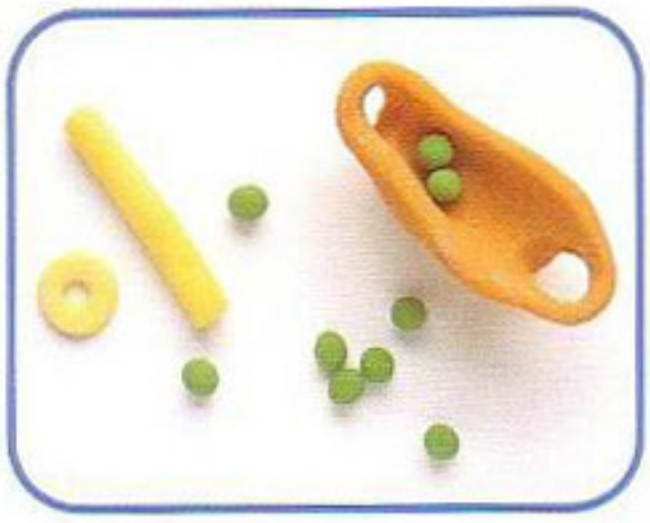
1 Colour 315g (10oz) sugarpaste yellow-green using green food colouring paste with a touch of yellow. Roll out and cover the cake board. Trim and put aside to dry, reserving the trimmings. Trim the crust from the cake, keeping the top rounded where the cake has risen. Slice two layers in the cake and sandwich back together with buttercream. Turn the cake upside-down. Spread a thin layer of buttercream over the surface of the cake to help the sugarpaste stick, and place on the centre of the board.

2 Colour the remaining sugarpaste green. Roll out 625g (1¼lb) and cover the cake, smoothing around the shape and tucking the sugarpaste under.

3 Using the remaining green sugarpaste, roll out and cut daisy shapes to make the leaves for the bush. Cut each daisy shape in two to make groups of five and three leaves. Stick over the

surface of the cake with sugar glue, starting at the base and working around in small clumps. Leave a space at the top for Dennis and Gnasher.

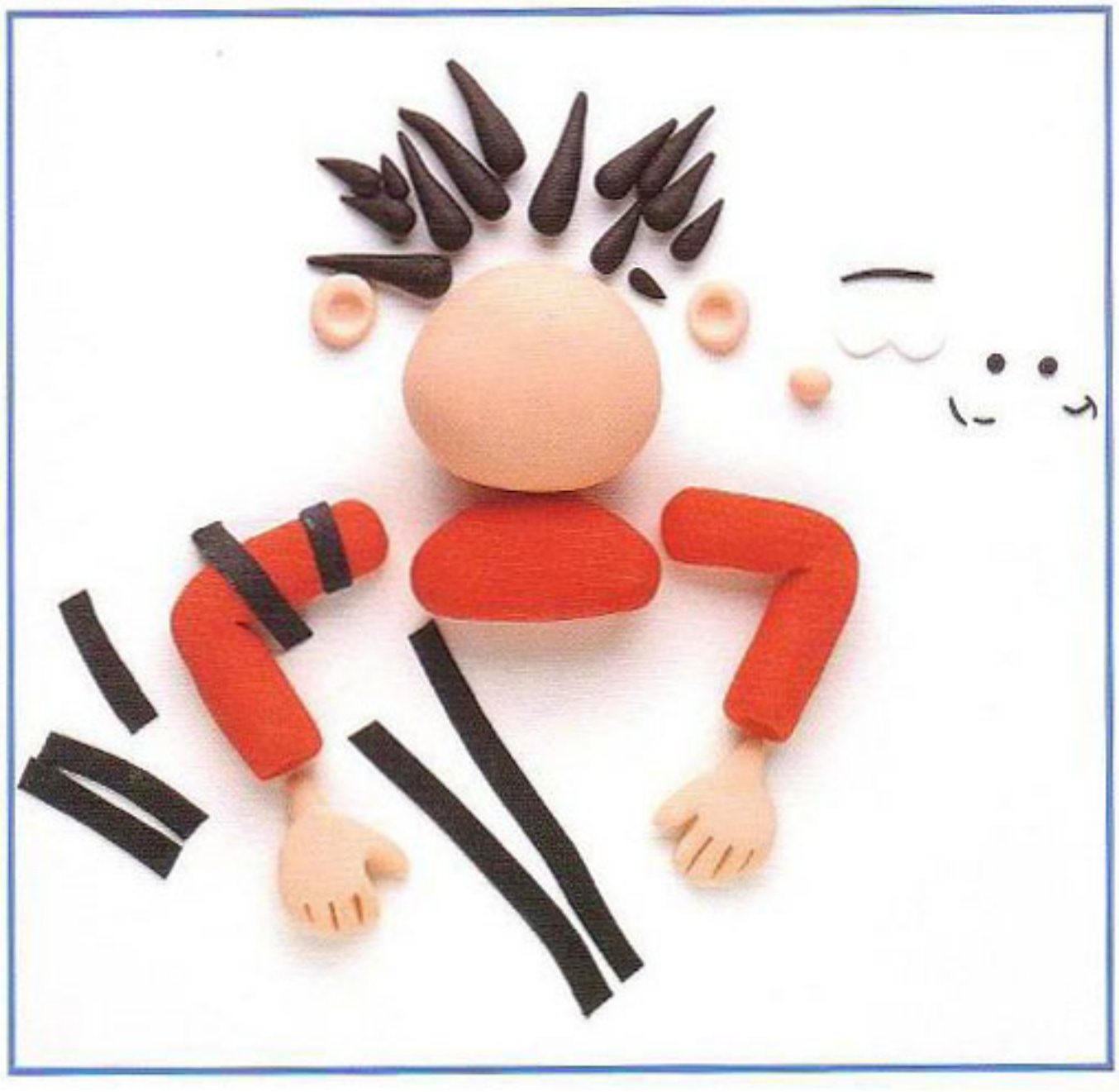
PEASHOOTER

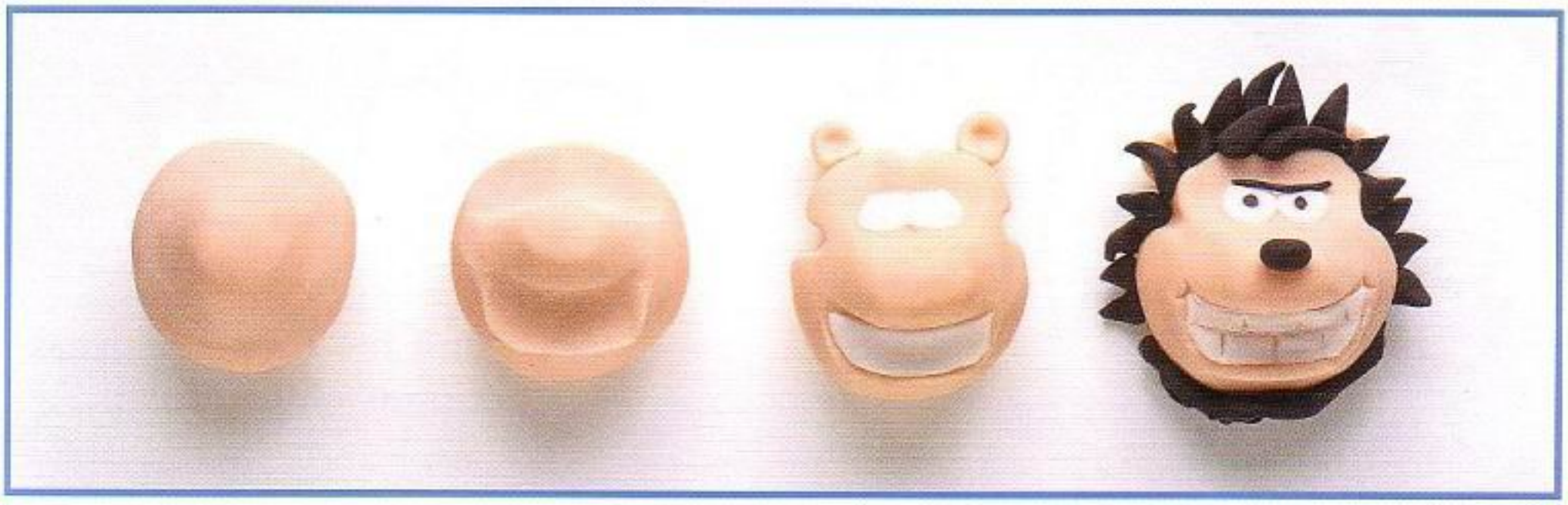


4 To make the peashooter, peas and bag, colour 7g (¼oz) modelling paste yellow and 7g (¼oz) golden brown. Using the yellow, model a flattened circle and cut out a small hole in the centre using the no. 4 plain piping tube. Roll the remaining yellow piece into a sausage and push the end of a paintbrush into one end for the opening, then leave to dry. To make the bag, roll a ball of golden brown paste, then indent in the centre and pinch around the edge to shape. Cut out two circles for the handles using the piping tube and stretch them wider. Make the peas from the yellow-green trimmings, and stick in the bag and on the cake board using sugar glue.

DENNIS

5 Colour 60g (2oz) modelling paste red, 100g (3½oz) pale pink (using a tiny amount of red paste) and 75g (2½oz) black. Make Dennis's body using 30g (1oz) of red and stick on to the top of the cake. Split the remaining red in half and make Dennis's two sleeves. Push the end of a paintbrush into the bottom of each sleeve to indent, then stick in position using sugar glue. Using 60g (2oz) pale pink paste, make a ball nose and two ears, indenting the centre of each ear with a bone tool, then roll the remainder into a ball for his head and stick on to his body. Thinly roll out half the white modelling paste and cut out Dennis's eyes using the template on page 91. Stick in place with the nose and ears. Using the black modelling paste, model long teardrop shapes for his hair and stick in place. Roll very thin strips for his smile and eyebrows, make two flattened balls for his pupils and thinly roll out and cut strips for the stripes on his jumper. Assemble the peashooter, sticking with sugar glue. To make Dennis's hands, split 7g (¼oz) pale pink modelling paste exactly in half and follow the instructions on page 11. Stick each hand in place holding the peashooter in one hand and bag in the other.





GNASHER

6 Using the photograph as a guide, make Gnasher's head and ears from the remaining pale pink modelling paste. Use the no. 4 piping tube to dimple his smile in each corner. Roll two small balls of white modelling paste for his eyes and stick on to his face, pressing them flat and together. Roll out a tiny piece of white and cut a strip to fit his smile. Indent his teeth with a knife, then stick in place with sugar glue. Using the remaining black modelling paste, model a flattened piece for Gnasher's body, pinching around the edge. Assemble this with his head and ears on the cake next to Dennis. Model teardrop shapes for his hair, twisting up to a point, and stick over his head, then roll a ball for his nose and make his eyes and eyebrows.

Kipper

Cuddly Kipper the dog and his toys are great favourites with younger children.

MATERIALS

23cm (9 inch) round and two 220ml (7fl oz/1 cup) bowl-shaped cakes (see page 13)
36cm (14 inch) oval cake board
1.6kg (3lb 2oz) sugarpaste (rolled fondant)
440g (14oz) buttercream
280g (9 oz) royal icing
680g (1lb 6½oz) modelling paste
golden brown, pink, green, dark brown, red, black and blue food colouring pastes
icing (confectioners') sugar for dusting
sugar glue
cool boiled water

EQUIPMENT

large rolling pin
sharp knife
piping bags
no. 3 plain piping tube (tip)
ruler
18cm (7 inch) length of plastic dowelling
fine and medium paintbrushes
pieces of foam
bone tool

Tip Make sure the join in the sugarpaste behind Kipper's head is completely closed and smooth to prevent colour collecting in any imperfections when painting.

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BOARD & CAKE

1 Roll out 500g (1lb) white sugarpaste and cover the cake board, trimming excess from the edge. Put aside to dry. Trim the crust from the round cake, keeping the rounded top where the cake has risen. Trim this into an oval-shaped cake by trimming 2.5cm (1 inch) from opposite sides of the cake, then trim around the base to taper in. Cut out a wedge at the front for the basket opening. Using the cake cuttings, build up the top of the cake.

Trim the crust from the two bowl-shaped cakes. Shape one to narrow the front and sides, and place on top of the other bowl cake, towards the back, to shape Kipper's head. The bottom bowl cake should protrude for the muzzle: trim this to shape a rounded muzzle. Cut a layer in the oval cake and sandwich back together using buttercream. Sandwich the two bowl cakes together using buttercream, then spread a thin layer over the surface of the cakes to help the sugarpaste stick. Position the cake on the cake board.

BASKET & BLANKET

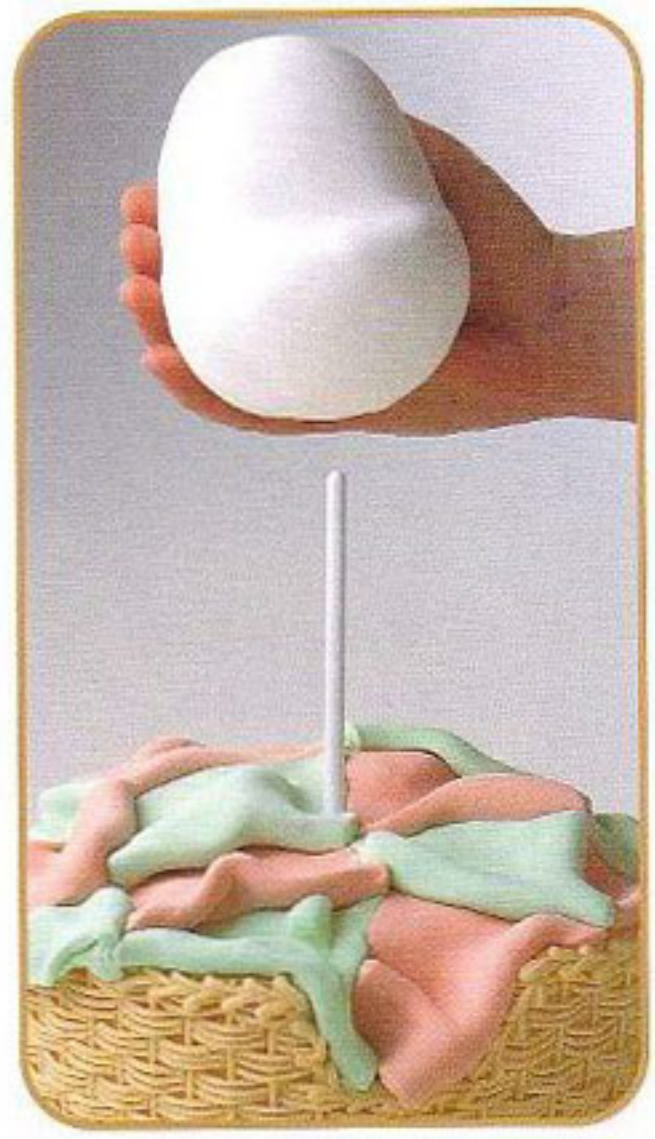
2 Colour 470g (15oz) sugarpaste pale golden brown. Roll out and cut a strip measuring 60x7.5 cm (24x3 inches). Dust with icing sugar, then carefully roll up. Position the edge against the back of the cake, then unravel the strip of sugarpaste around the cake, smoothing the join closed. Trim out a piece of sugarpaste at the front for the basket opening.

Colour the royal icing pale golden brown. Using a no. 3 plain piping tube, pipe the basketweave effect around the cake, starting at the back. First pipe a vertical line from the top edge of the basket, then pipe three horizontal lines close together over this piped line, repeating three times down to the bottom. To continue, pipe another vertical line up against the horizontal lines, then pipe horizontal lines in sets of three in the gaps created. To give the basket a scruffy appearance, leave some of the piped lines broken. To finish, pipe a herringbone pattern around the base and top edge. Leave to dry.

3 Colour 140g (4½oz) sugarpaste pink and 140g (4½oz) green. Roll out each colour and cut into 7.5cm (3 inch) squares. Position over the top of the cake to create the checked blanket, tucking in the edges. Push the length of dowelling down into the centre of the cake.

KIPPER

4 Roll out 345g (11oz) white sugarpaste, lift and cover the front of Kipper's head, smoothing the sugarpaste around the back. Trim away any excess, then smooth the join closed. Lower Kipper's head down on to the dowelling, sticking the base to the blanket with sugar glue. Smooth at the front to encourage a little chin. To make Kipper's arm, roll 45g (1½oz) modelling paste into a sausage, keeping one end rounded. Flatten the rounded end slightly, then make a cut for the thumb. Move the thumb down slightly out of the way, then make two more cuts to make the fingers. Smooth the ridges to round off, and bend the hand slightly by pressing in the centre of the palm. Dilute some golden brown food colouring paste with water. Paint a thin coat of colour over Kipper's head and arm, leaving the muzzle and hand unpainted. Paint three thin coats, leaving to dry between each, keeping brush strokes to a minimum to prevent the previous coats from lifting. With a clean, damp paintbrush, blend in the edge around the muzzle and hand. Dilute a little dark brown food colouring paste with water to make a watery brown colourwash. Paint over the basket with a paintbrush, letting the colour go into the gaps between the piped lines. Dilute some red food colouring and paint stripes over the checked blanket. Stick Kipper's arm in place.



RABBIT

5 Colour 45g (1½oz) modelling paste pale grey and 15g (½oz) pale pink. Using the photograph as a guide, model a teardrop

Tip To hold Kipper's ears in place more securely, use sugar sticks (see page 11).

GARFIELD

Lovable, laid-back Garfield the cat enjoys a relaxed lifestyle. He is always happy to have a snack and a snooze.

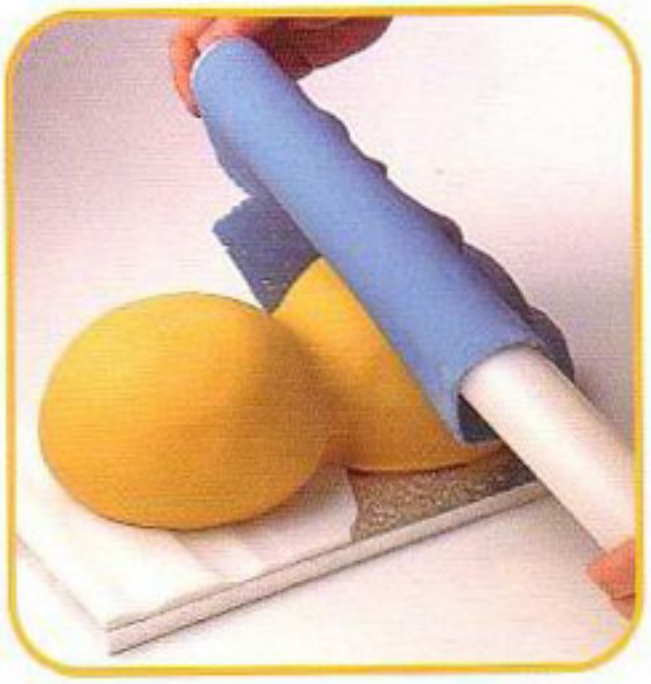
BOARD

1 Roll out 185g (6oz) sugarpaste and cover one half of the cake board. Indent by pressing down with the rolling pin to give a fabric effect, then put aside to dry.

GARFIELD'S BODY

2 Trim the crusts from the cakes, keeping rounded tops where the cakes have risen. Turn the cakes upside-down and position on the cake board. Spread the surface of both cakes with a layer of buttercream to help the sugarpaste stick.

3 Colour 1.17kg (2lb 5½oz) sugarpaste golden brown. Roll out 750g (1½lb) and cover the two cakes, smoothing the



sugarpaste around the shapes and tucking under. To make the blanket, colour 315g (10oz) sugarpaste blue. Thinly roll out and cut a straight edge. Carefully lift the sugarpaste using the rolling pin. Position the sugarpaste with the straight edge at the back of Garfield's head, then apply the sugarpaste over his back and to the edge of the cake board, encouraging some pleats. Trim away excess, then secure with a little sugar glue.

GARFIELD'S FACE

4 Split 100g (3½oz) white sugarpaste in half and make the two oval shaped eyes. Cut a straight edge on the facing side of each eye so they stick together neatly, then stick in position on the cake. Colour a minute amount of sugarpaste black and make two tiny oval-shaped pupils. To make the mouth, colour 30g (1oz) sugarpaste pale golden brown and split into two. Roll both pieces into sausages, tapering one end of each to a rounded point. Pinch 2.5cm (1 inch) from the other end of each to shape rounded ends, bending around to

MATERIALS

two 1 litre (2 pint/5 cup) bowl-shaped cakes (see page 12)
30x20cm (12x8 inch) oblong cake board
1.825kg (3lb 10½oz) sugarpaste (rolled fondant)
250g (8oz) buttercream
345g (11oz) pastillage
golden brown, blue, black, pink and brown food colouring pastes
sugar glue
cool boiled water

EQUIPMENT

large rolling pin
sharp knife
cocktail sticks (toothpicks)
ruler
medium and fine paintbrushes

Tip

If preferred, you can split and fill each cake with buttercream, but only use a small amount so it doesn't add too much height to the finished cake.

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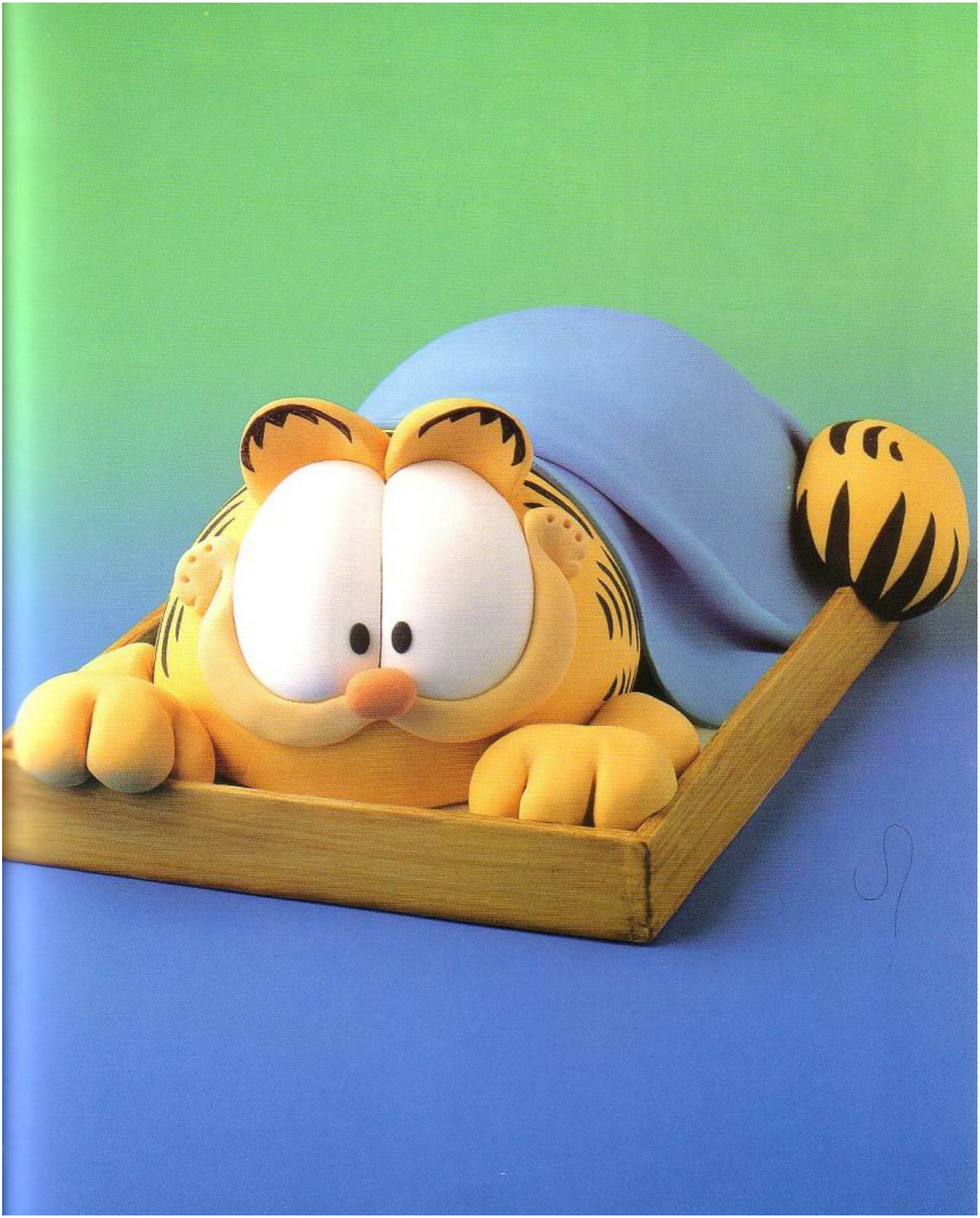
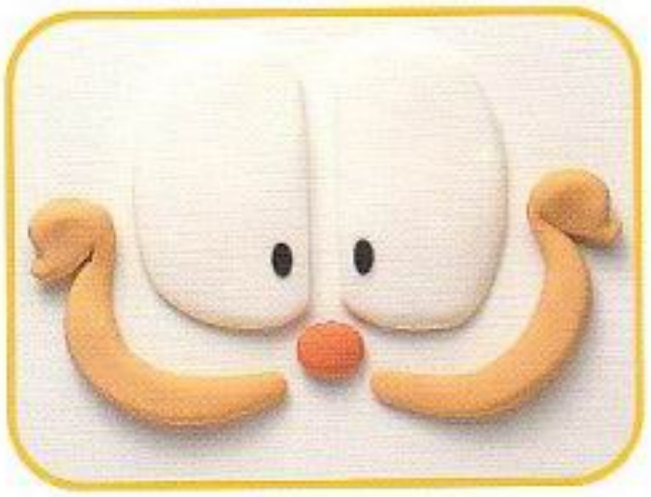




shape the mouth corners, and pinch a tiny teardrop shape on the end of each. Stick in position, smoothing just under each eye to flatten slightly, then push the end of a paintbrush into the mouth corners to indent three times on either side. Colour 7g (¼oz) sugarpaste pale pink, make his oval-shaped nose and stick in place.

THE BOX

5 To make the box, roll out the pastillage and, using a ruler, cut strips to fit each side of the cake board, 4cm (1½ inches) in depth. Cover the two cake board ends first, then the two sides, smoothing the joins closed and sticking with sugar glue. Dilute a little brown food colouring paste with some cool boiled water. Using the medium paintbrush, paint a colourwash over the box. Keep the paintbrush a little dry to encourage streaking. Leave to dry for at least 8 hours, or overnight.

FRONT PAWS & EARS

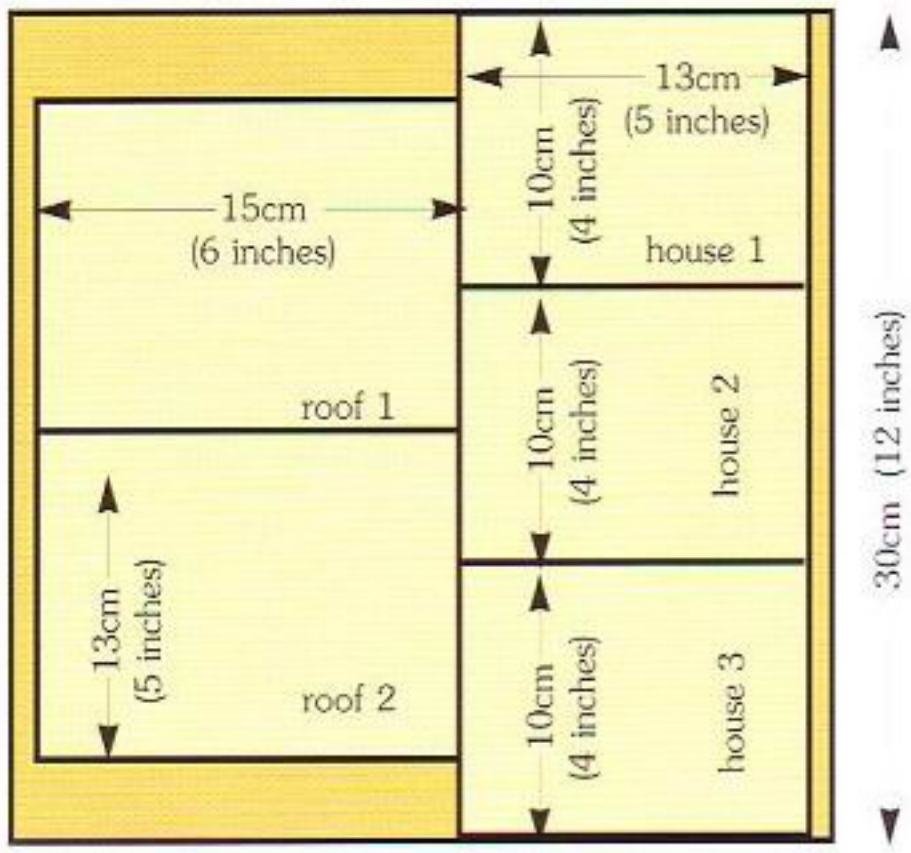
6 Using 125g (4oz) golden brown sugarpaste for each, model Garfield's front paws. First roll a ball, then indent to round off the hands. Using the end of a paintbrush, indent to separate the fingers, then smooth out ridges. Stick in position against Garfield with the hands resting on the box edge. With 45g (1½oz), make Garfield's ears, sticking in position pointing a little forwards.

GARFIELD'S TAIL

7 With the remaining golden brown sugarpaste, model Garfield's tail. Stick on to the cake using sugar glue, letting the tail curl over the box sides. Dilute black food colouring paste with some cool boiled water. Using the paintbrushes, paint Garfield's stripes.

Little Misses

Like the Mr. Men, the Little Misses are colourful and full of fun.



BOARD & CAKE

1 Colour 315g (10oz) sugarpaste green. Roll out and cover the cake board. Trim out a piece at the front of the cake board for the path. Colour 30g (1oz) sugarpaste brown. Roll out to the same thickness as the cake board covering and cut a path to fit the piece removed. Trim the crust from the cake and slice the top flat. Cut the cake as shown in the diagram. Put one of the two larger cakes on top of the other and trim to make the roof shape. Sandwich the layers together using buttercream. Sandwich the three smaller cakes together with

MATERIALS

30cm (12 inch) square cake (see page 13)
25cm (10 inch) petal-shaped cake board
1.5kg (3lb) sugarpaste (rolled fondant)
green, brown, yellow, red, black, blue, dark green, mauve, navy, pink and orange food colouring pastes
410g (13oz) buttercream
560g (1lb 2oz) modelling paste
sugar glue

EQUIPMENT

large and small rolling pins
sharp knife
2 cake smoothers
3cm (1¼ inch) and 1cm (½ inch) square cutters
piping tube (tip) or small circle cutter
small blossom plunger cutter
pieces of foam
fine paintbrush
black food colouring pen

MR. MEN and LITTLE MISS™
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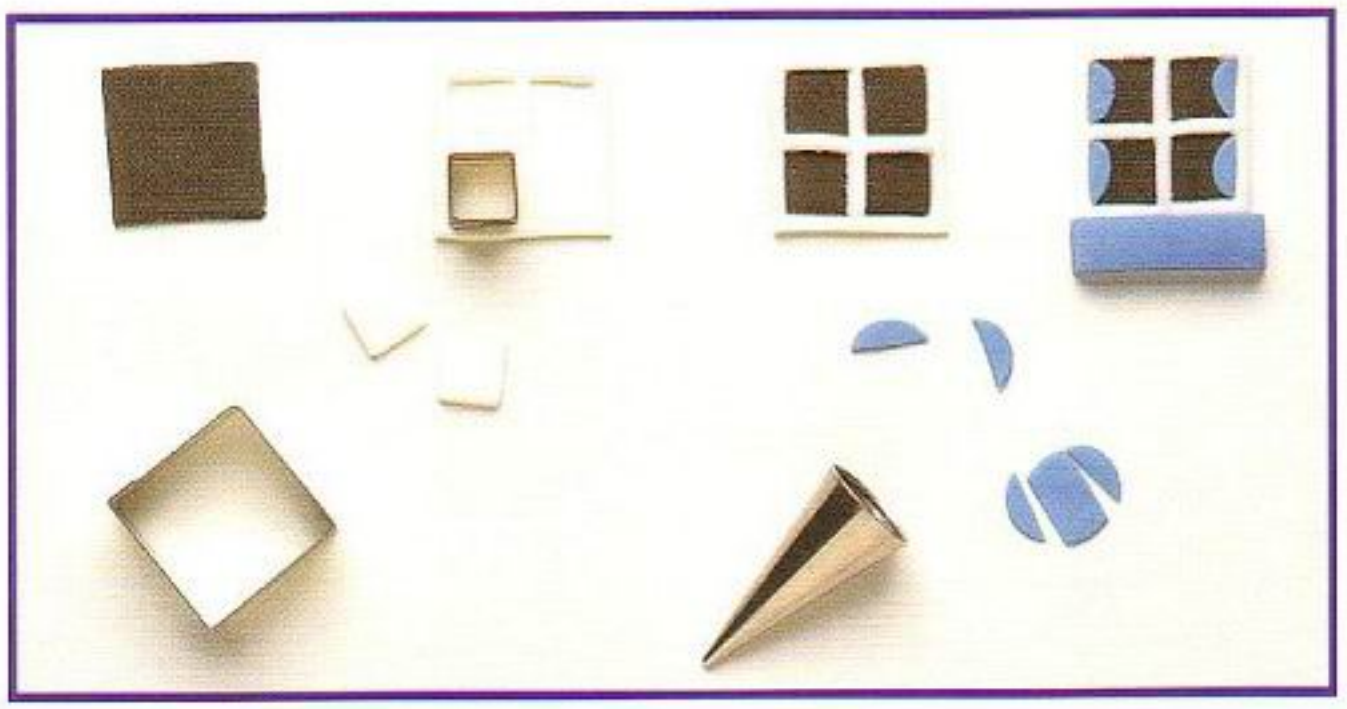


buttercream to make the house. Spread a thin layer of buttercream over the surface of the cakes to help the sugarpaste stick.

HOUSE

2 Colour 750g (1½lb) sugarpaste yellow. Roll out a little at a time, positioning the house cake down on to it and cutting around. Cover the two sides first, then the back and front, smoothing the joins closed with a little sugar glue. Use cake smoothers to move the cake to prevent fingermarks. Position the cake on the cake board, lining up the centre front of the house with the path. Colour 315g (10oz) sugarpaste red. Roll out and cover the roof cake, smoothing the sugarpaste around the shape and a little under. Stick the roof cake in position on top of the house.

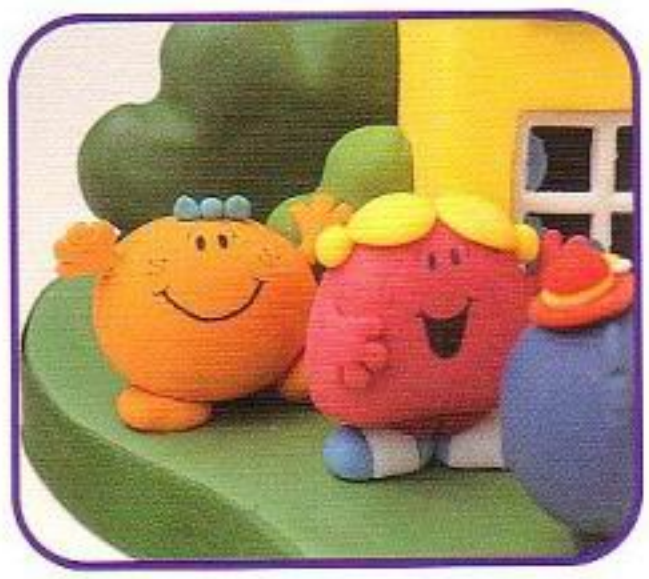
3 Cut four windows and a central door out of the front of the house using the 3cm (1¼ inch) square cutter, removing the sugarpaste. Colour 15g (½oz) modelling paste black. Thinly roll out and cut four squares using the 3cm (1¼ inch) square cutter. Thinly roll out 15g (½oz) white modelling paste and cut four squares using the same cutter. Cut from each of these four 1cm (½ inch) squares to make the window frames. Stick in position on the black squares. Colour 90g (3oz) modelling paste blue and model eight small flattened balls. Use the piping tube to cut small semi-circle shapes, and stick in the windows for the curtains. Slot the windows into the front of the house. Using white modelling paste, roll out and cut the door frame. With blue modelling paste, make the door, four window-sills and the chimney, sticking with sugar glue.

TREE & BUSHES

4 To make the tree and bushes, colour 60g (2oz) modelling paste mid-green, 30g (1oz) dark green, 60g (2oz) yellow-green (using a little yellow and green food colouring paste), and 15g (½oz) brown. To model a bush, roll a ball, flatten slightly, then cut three 'V's from one side. Smooth out the ridges to round off, then cut along the opposite side and at the bottom for the straight edges. Reserve a minute piece of mid-green modelling paste for Little Miss Naughty's bow, then make two mid-green bushes, one dark green bush, one yellow-green bush, a yellow-green flower-bed and a tree. Roll out the brown modelling paste and cut out a tree trunk. Stick the bushes in position against the side of the house and the tree against the back. Using the small blossom plunger cutter, make the flowers for the flower-bed using white modelling paste.

THE LITTLE MISSES

5 To make all the Little Misses, colour 45g (1½oz) modelling paste red, 30g (1oz) mauve, 22g (¾oz) blue, 45g (1½oz) yellow, 22g (¾oz) navy blue, 22g (¾oz) bright pink, 7g (¼oz) pale pink and 22g (¾oz) orange. Roll into balls of various



sizes. Model oval shapes for their feet, shaping some with legs. To make the two-tone shoes, make two oval shapes, one in blue and the other white. Slice each into three and stick alternate colours together. To make their hands, first model a tiny teardrop shape, then twist the pointed end to form a wrist. Flatten the rounded end and make three cuts. Smooth the ridges to round off, then stick in position using pieces of foam for support whilst drying. To make the hats, model flattened circles for the hat rims and small rounded domes for each top, trimming with thin strips of paste for the hat bands. The little bows are made by first modelling a tiny ball for the tie in the centre, then sticking on two triangular-shaped pieces to make the bow, indenting with a cocktail stick for the pleats if necessary. Make Little Miss Naughty's bow from the reserved mid-green paste, first making two small loops, then adding a short piece of paste on either side.

FINISHING

6 With the remaining red modelling paste, model pieces for the top of the front door, the door handle, the doorstep, flower centres and flattened balls for the tree. Leave the cake to dry completely for at least 8 hours, or overnight, then carefully draw in the Little Misses' features using a black food colouring pen.

Left to right on the cake board: Little Miss Fun, Little Miss Chatterbox, Little Miss Bossy, Little Miss Sunshine, Little Miss Twins, Little Miss Scatterbrain, Little Miss Shy. *At the window:* Little Miss Tiny. *On the roof:* Little Miss Naughty!

SONIC™ THE HEDGEHOG

Racing from one place to the next, barely stopping to catch his breath, Sonic is the fastest, coolest hedgehog – anywhere.

MATERIALS

3 litre (6 pint/13 cup) bowl-shaped cake (see page 12)
36cm (14 inch) round cake board
45g (1½ oz) pastillage
1.25kg (2½ lb) sugarpaste (rolled fondant)
470g (15oz) buttercream
375g (12oz) modelling paste
yellow, red, purple, white, blue, flesh, black and pink food colouring pastes
cool boiled water
yellow and gold dusting powders (petal dusts/blossom tints)
sugar stick (see page 11) or raw dried spaghetti
sugar glue

EQUIPMENT

large and small rolling pins
1cm (½ inch), 2cm (¾ inch), 7cm (2¾ inch) and 10cm (4 inch) circle cutters
ruler
cocktail sticks (toothpicks)
fine and medium paintbrushes
sharp knife
3cm (1¼ inch) square cutter
absorbent kitchen paper
pieces of foam
miniature star cutter
black food colouring pen

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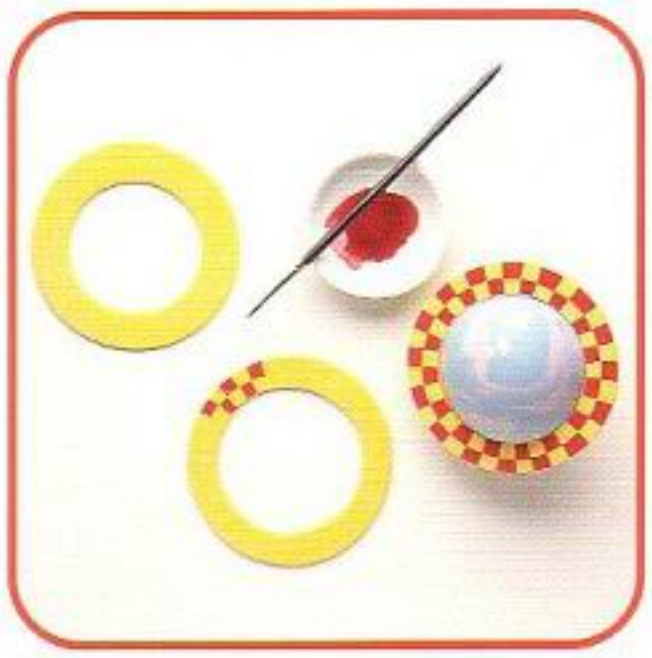
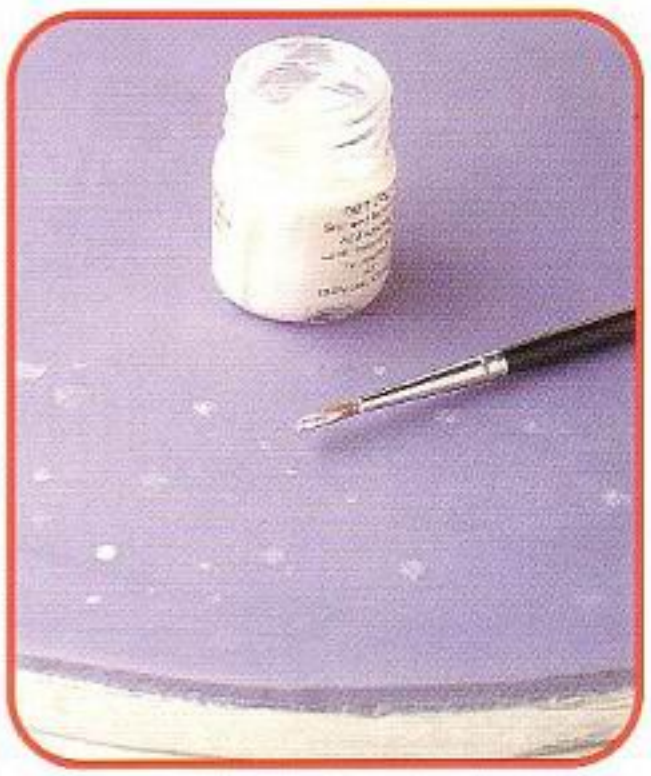
PASTILLAGE PIECES



CAKE & BOARD



1 To allow plenty of drying time, make the pastillage planet ring and the golden rings first. Colour the pastillage yellow using yellow food colouring paste. Roll it out and cut out a large ring using 7cm (2¾ inch) and 10cm (4 inch) circle cutters. Roll out the trimmings, and cut four small rings using 1cm (½ inch) and 2cm (¾ inch) circle cutters. Using a ruler and cocktail stick, gently scratch the checks on the surface of the large ring. Dilute some red food colouring with a little water and paint the chequered effect over the large ring. Dust the small rings with gold dusting powder. Put all the rings aside to dry.

2 Colour 500g (1lb) sugarpaste pale purple and cover the cake board, trimming excess paste from around the edge. Paint different-sized white dots over the surface of the sugarpaste using white food colouring paste and a fine paintbrush, then set aside and leave to dry completely.

3 Trim the crust from the cake and slice the top flat. Cut two layers in the cake and sandwich back together using buttercream. Position on the cake board. Spread a thin layer of butter-

cream over the surface of the cake to help the sugarpaste stick.

4 Colour 375g (12oz) sugarpaste red. Using 375g (12oz) white and all the red sugarpaste, alternately roll out and cut squares using the 3cm (1¼ inch) square cutter. Position on the cake to create a chequered surface, trimming some of the squares to fit around the domed shape. Cover the surface of the cake completely. Protect the cake board with a sheet of absorbent paper. Using yellow dusting powder and a medium paintbrush, dust the cake yellow, fading out halfway round. Remove the absorbent paper.

SONIC

5 Colour 60g (2oz) modelling paste blue, 22g (¾oz) red, 7g (¼oz) flesh and a minute amount black. Using 7g (¼oz) of the blue for the body, legs and ears, roll a ball for his body, pinching two pointed prickles either side at the back. Stick in position on the cake. Roll two thin sausages for his legs, about 2.5cm (1 inch) long, bend and stick in position using a piece of foam to hold up the crossed-over leg while it dries. Model two triangular-shaped ears and put aside. Using sugar glue to secure, push a sugar

stick or piece of spaghetti down through the body, leaving about 2.5cm (1 inch) protruding from the top. Using 15g (½oz) blue modelling paste, first put a tiny piece aside for his eyebrows, then model Sonic's head using the photograph above as a guide for the prickles. Pinch each prickle to a point and bend round to curve downwards. Moisten the sugar stick or spaghetti with a little sugar glue, then carefully lower Sonic's head down on to it until his head touches his body. Stick his ears in place.

6 To make Sonic's shoes, model two pointed teardrop shapes from 7g (¼oz) red paste. Use 7g (¼oz) white paste for the shoe stripes, socks, gloves and eye area. Thinly roll out and cut two strips for his shoe stripes, then model four flattened balls and stick together in twos to make the socks. Indent the centre of each with the end of a paintbrush and, using sugar glue to secure, firmly slot in the two legs, again using some pieces of foam for support while drying. Model two teardrop shapes for his gloves, flatten slightly and make cuts for the thumbs. Make three shorter cuts on each glove for the fingers and gently twist each finger to remove ridges and lengthen. Press in each palm to curve and shape. Stick two flattened balls together for each glove cuff, again indenting with the end of a paintbrush for the arms to slot in later. For the eye area, press two small oval balls of white paste flat, encouraging the bottom of each to touch. Stick on to Sonic's face with the bottom of the eye area exactly in the centre of his face. Using flesh modelling paste, model a flattened ball for his tummy, two triangular inner ears, his muzzle, and two thin arms. Using the tiny piece of blue modelling paste put aside, roll a thin sausage and stick above the white eye area, following the outline of his eyes. With the black modelling paste, model an oval nose and two tiny eyes. Stick everything in place, using foam pieces for support where necessary.

BALLS

7 Using 15g (½oz) white modelling paste and the remaining red and blue, make three white balls, fifteen blue balls and six red balls, sticking in position with sugar glue. Thinly roll out some red modelling paste, cut out stars and stick on the white balls.

PLANETS

8 Colour 200g (6½oz) modelling paste pale blue and 30g (1oz) pink. To make the large ringed planet, put aside 7g (¼oz) pale blue modelling paste, then knead the pink modelling paste into the remainder until streaky. Roll into a smooth and crack-free ball large enough to hold the chequered pastillage ring made earlier. Stick on to the cake board with sugar glue. Knead the remaining white and blue modelling paste together until streaky, form into a smooth ball, and stick to the cake board for the small planet.

FINISHING

9 Carefully draw Sonic's smile using the black food colouring pen. Stick the gold rings in position over the cake.

BRAMBLY HEDGE

Inspired by the well-loved tales of Brambly Hedge, children will be delighted with this enchanting scene.

MATERIALS

20cm (8 inch) and 15cm (6 inch) round cakes (see page 12)
30cm (12 inch) round cake board
440g (14oz) buttercream
1.25kg (2½lb) sugarpaste (rolled fondant)
185g (6oz) modelling paste
brown, green, red, yellow, golden brown, pink, mauve, blue and black food colouring pastes
cool boiled water
sugar glue

EQUIPMENT

sharp knife
large and small rolling pins
medium firm bristle paintbrush
medium and fine paintbrushes
absorbent kitchen paper
cocktail sticks (toothpicks)
small, medium and large ivy leaf cutters
small leaf veiner
bone tool
small double curve serrated crimping tool
small primrose cutter
pieces of foam
2cm (¾ inch) circle cutter
blossom plunger cutter

BRAMBLY HEDGE™
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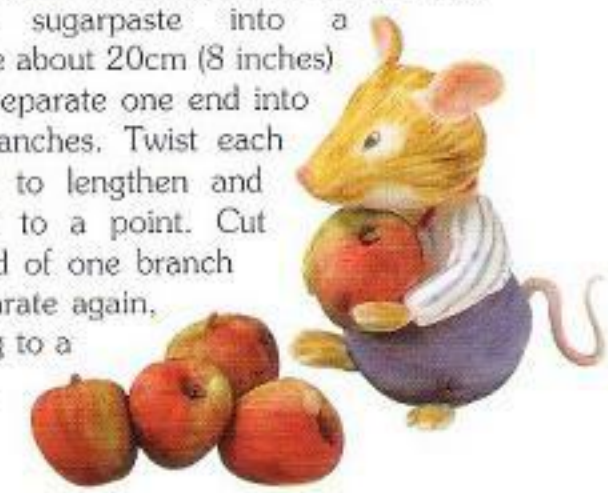
CAKE & BOARD

1 Trim the crust from each cake and slice the tops flat. Cut both cakes horizontally in half, then reassemble and position the small cake on top of the large cake, slightly off centre. Shape the tree trunk by slicing down from the top, all the way around, sloping outwards and down to about 2.5cm (1 inch) above the base. Position the cake on the cake board.

Trim out pieces of cake for the front and back doorways. Trim out a smaller doorway on each side. To make the base of the cake wider, position some of the trimmings around the base and trim again, sloping out down to the cake board and making an uneven edge. Using buttercream, sandwich the layers together, then spread a thin layer over the surface of the cake to help the sugarpaste stick.

2 Roll out 875g (1¾lb) sugarpaste and cover the cake completely, stretching out the pleats and smoothing downwards. If there is a pleat that can't be smoothed out, cut away and smooth the join closed with your hands. Trim excess from around the base, trimming into each doorway. Pinch around the top edge to create a ridge. Make four window recesses by indenting with your finger. Mark vertical lines and ridges with a knife and paintbrush handle.

To make the large branch, roll 140g (4½oz) sugarpaste into a sausage about 20cm (8 inches) long. Separate one end into two branches. Twist each branch to lengthen and narrow to a point. Cut the end of one branch to separate again, twisting to a point.



Using sugar glue, stick the branch in position, curving it around from the top of the cake over the top of the front door recess, down to the cake board. Make a smaller branch, using 90g (3oz) sugarpaste, and stick on the side of the cake, curving it over the top of the side door recess. Mark lines on the branches with a knife.

HOUSE

3 Dilute some brown food colouring paste with cool boiled water until quite pale. Using the firm bristle paintbrush, paint a brown wash over the surface of the cake. To represent the moss and bark on the trunk, separately dilute some brown and green food colouring pastes with a little less water for stronger colours. Remove excess colour from the paintbrush by dabbing on absorbent paper, then paint green and brown horizontal and vertical brushstrokes over the cake, leaving the top unpainted. Paint some brown into each window recess.

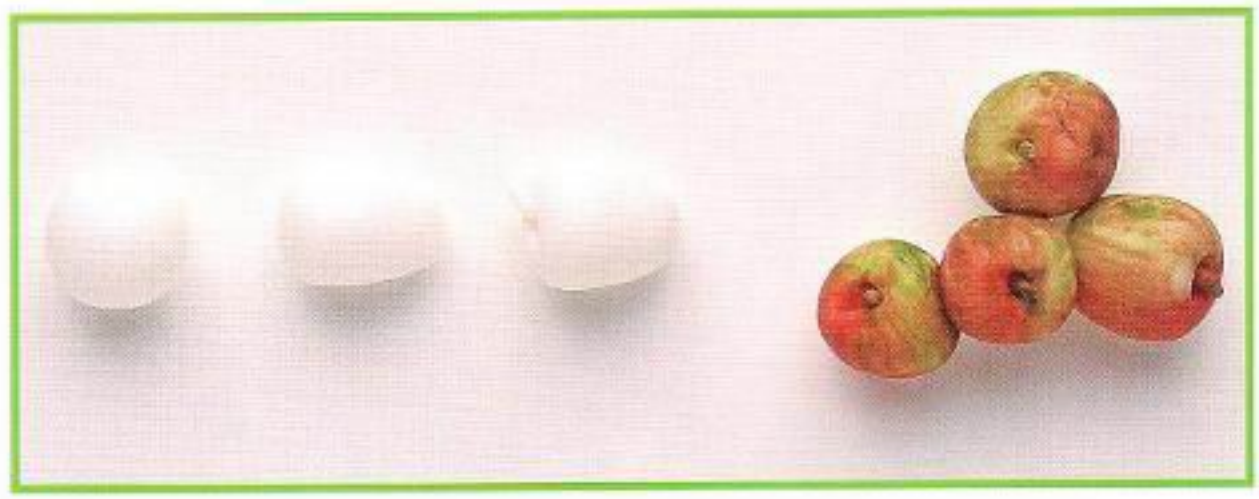
Roll the remaining sugarpaste into a strip and use to cover the cake board, butting it up against the tree trunk and around the branches, pushing the sugarpaste into each doorway. Press with your fingers to make the surface uneven, then trim excess from around the cake board edge.

Paint the stippled effect over the cake board using diluted green and brown. Paint grass at the base of the tree trunk using the diluted green and a fine paintbrush. Mix a little brown into some of the green to change the shade and stipple on some more. Leave to dry, then, using the fine paintbrush, paint flowers on the board using diluted red colouring.

Thinly roll out 22g (¾oz) modelling paste and cut out five different-sized doors, one for each recess and one for just above the smaller branch. Mark lines on each using the back of a knife. To make each door handle, roll tiny balls of paste, again in different sizes, and indent in the centre of each with a cocktail stick. To make the windows, roll out 15g (½oz) modelling paste and cut strips. Stick over each window recess, building up the frame first, then adding tiny strips for the panes. Make two arched and two square windows. Roll out 22g (¾oz) modelling paste and cut out 27–30 ivy leaves in different sizes, shaping them in the leaf veiner as each one is cut. Stick in position on the side of the cake. Using the modelling paste trimmings, model the chimney for the side of the cake, sticking in place with sugar glue. Paint two different shades of green over the ivy leaves. Mix a darker shade of brown and paint all the windows and doors, and the chimney. Paint a pale yellow wash over the top of the cake.

PICNIC & APPLES

4 To make the picnic cloth for the top of the cake, thinly roll out 7g (¼oz) modelling paste and cut a square to fit. Position on the cake, encouraging some pleats. Model the trimmings into four small circles of paste for the jam tarts and indent the centre of each with the large end of a bone tool. To make the cheese, model a flattened circle of modelling paste using 7g (¼oz), and cut out a wedge. Push the end of a paintbrush into the paste repeatedly to create holes. Use 7g (¼oz) modelling paste to make the apples. First make five tiny apple stalks. Split the remaining piece into five and roll into balls that taper in at the base. Indent the top using the end of a paintbrush, and stick the stalks in place.



BASKET & FLOWERS

5 Make the basket using 7g (¼oz) modelling paste. First roll a thin sausage of paste, fold it over and twist into a handle. Trim the ends and set aside for a few moments to dry. Roll a ball with the remaining piece and crimp around the sides and top edge with the crimping tool. To make holes for the handle to sit in, press the end of a paintbrush into the top of the basket on either side. Using sugar glue, slot the handle in place. To make the primroses and primrose leaves, thinly roll out 15g (½oz) modelling paste and cut out eight flowers and two leaf shapes. Indent the centre of each flower using the large end of the bone tool and carefully fold each leaf in half to mark the veins. Stick in position on the side of the cake. Shape the trimmings into three strawberry shapes, mark the surface and top of each with a cocktail stick, and place in the basket.

PRIMROSE

6 Each Brambly Hedge mouse is made from 7g (¼oz) white modelling paste. They all have very rounded bodies with teardrop-shaped heads which turn up slightly at the nose. To make Primrose (the girl mouse dancing at the front), first